

THE NATIONAL

NOVEMBER 19, 1956

Provisioner

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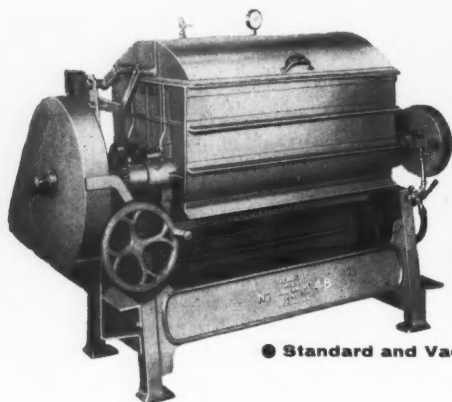
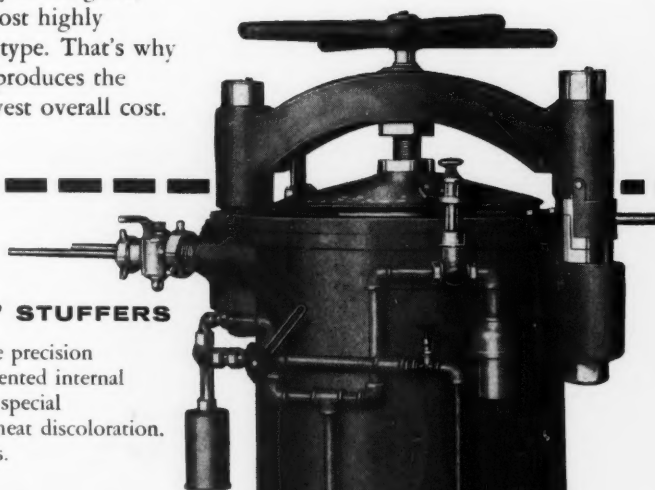
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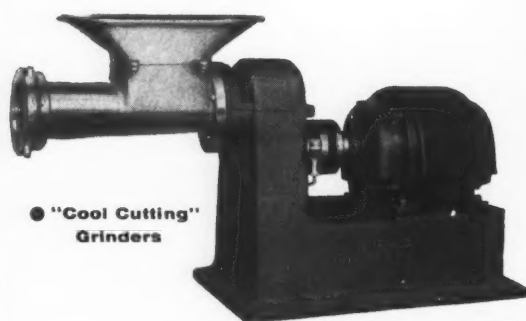
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THE NATIONAL
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News and Views

THE NATIONAL

PROVISIONER

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NOVEMBER 19, 1955

It's True or It Ain't

Not too frequently we find a situation in which a meat packer or sausage manufacturer is injuring the public and his competitors by misrepresenting the quality, size, type or other characteristics of the product he is offering for sale. The misleading statement may be made in advertising, or carried on the package or advanced by other means.

In its mildest form the deception may only imply an idea to the careless, or confuse the impulse purchaser; in other cases the misstatement merits a far more brusque description.

The product definitions, the labeling requirements and other regulations under which federally- and some state-inspected plants operate pretty much preclude their offending in this respect; they are, however, often the sufferers from such unfair competition.

While we could cite several examples of representations which mislead the public and harm competitors, we will mention only one. A "kosher style frankfurt" is *not* a "Kosher frankfurt" any more than a "picnic" is a "ham." The fact that a product contains only beef, is flavored with garlic, and is cased in a certain way, does not mean that the materials have been produced and the process carried out under the prescribed rules and regulations which make it "kosher." Such a product, therefore, should not be described as "kosher," even though that word may be modified by the term "style."

In most cases the job of correct product description is not a difficult one and the meat processor does not need strict legal definitions, a dictionary or glossary to tell him whether the statement he is making about his product is fully and unquestionably true; it either is or it "ain't."

However, to bolster the objectiveness and veracity of a few processors, and to spell out the characteristics of certain products about which there may be honest differences of opinion, we suggest that state meat packer associations consider the desirability of encouraging the establishment of state product standards and labeling requirements along the lines of the regulations employed by the Meat Inspection Branch.

A Double-Barreled program designed to increase pork's popularity with consumers was adopted this week by the board of directors of the American Meat Institute during the AMI's annual meeting in the Palmer House, Chicago. The board approved the new lean trim standards recommended by the AMI provisions committee and voted a \$1,000,000 expansion of the consumer educational program for the current fiscal year to publicize the unusually attractive values in pork available now because of the plentiful supply. The new lean trim standards for skinned hams, skinless and shankless hams, Boston butts and pork loins appeared in *THE NATIONAL PROVISIONER* of November 12. They were adopted first by Swift & Company and will be put into effect by Armour and Company on November 21. Approval by the AMI board is expected to be followed by adoption of the new trim by a number of other major pork packing companies. Eventual goal is use of the lean trim standards on an industry-wide basis.

J. M. Foster, John Morrell & Co., Ottumwa, was re-elected chairman of the AMI board; Wesley Hardenbergh was renamed president, and all other officers and directors whose terms expired this year also were re-elected at the annual meeting. Elected as a new vice chairman was W. A. Barnette, sr., president of Greenwood Packing Plant, Greenwood, S. C. Barnette also was named to the executive committee. Roy F. Melchior, president of Agar Packing & Provision Corp., Chicago, was chosen to fill a board vacancy for the term expiring in 1956.

Attendance at the annual meeting broke all former AMI records; registrations totaled 6,550. Complete proceedings and pictorial highlights of the five-day affair will appear in *THE NATIONAL PROVISIONER* of November 26.

The Proposed Reduction in westbound rail rates on fresh meats and packinghouse products, which was to have gone into effect November 15, has been suspended by the Interstate Commerce Commission. The suspension will be in effect through June 14, 1956, unless it is amended earlier by the Commission. Three ICC commissioners, acting as an appellate division, issued the temporary suspension order November 14 after the Commission's Suspension Board four days earlier declined to interfere with the proposed change. The Commission ordered an investigation of the proposed rate change and has set a public hearing tentatively for the entire week beginning January 16 in Denver.

The reduction of rates by 50c per cwt. and elimination of the 15 per cent surcharge was proposed by the railroads to meet truck competition. The Western States Meat Packers Association has led the fight against the change and was joined by 44 other organizations in requesting suspension of the new rates. WSMAPA hailed the suspension this week as a "major victory." The opponents argued that the proposed reduction would destroy the existing relationship between rates for livestock and those for fresh meats and packinghouse products and would make it impossible for western packers to compete with other livestock buyers in midwestern markets.

The Commercial Grade of beef would be divided into two separate grades, "Standard" and "Commercial," under a proposal announced this week by the USDA. The division would be on the basis of maturity. The grade name, Standard, would apply to beef from carcasses of younger animals of the grade, and Commercial would be kept for beef from mature animals falling in the present Commercial grade. The change was recommended by the Cattle and Beef Industry Committee. For details of the new proposal, see page 34.

Renderers Eye Expanding Markets



SERIOUS THINKING is done by directors as they map research and merchandising plans to broaden markets.

● **NOW HEAR THIS**—Record export market will hold firm in spite of detergent inroads. See page 8 below.

● Animal fats are slowly gaining foothold in detergent market. Page 10.

● Feeding tests show that high level of fats is practicable in efficient animal feed conversion. Page 11.

● The market for animal fats in feeds has barely been tapped. Page 13.

THE strengthening of present markets and a constant search to discover new outlets for its products were defined by John J. Hamel, jr., as main objectives of the National Renderers Association in the opening address at the association's 22nd annual convention held in Chicago. He declared that solutions to solving raw materials procurement and operational problems are well within the capabilities of the individual rendering company. Hamel has been NRA president since 1951.

On the other hand, he said, marketing can be performed best by the joint efforts of the renderers acting through their association. Modern marketing demands research and promotional efforts beyond the capacity of most individual rendering companies, but they are well within the scope of a united effort.

One of the features of the program,

a panel called Renderama, bore out his remarks as the following convention coverage indicates. A record attendance of 250 renderers heard reports on the future of the markets. Topics reviewed included the potentials for the rendering industry's fats in animal feeds, protein supplements in animal nutrition and fats as basic raw materials for fatty acids.

As an expression of confidence in the future of their industry, NRA members voted a record budget for research and promotion. Predictions were freely made that the near future would see these sums multiplied three or four times as the industry recognizes more clearly the relationship between today's research and tomorrow's markets.

Not only did the business sessions draw a record gathering, but the social affairs were sell-outs as well.

At a special event Miss Jamie

Fox, newly elected secretary-treasurer, formally accepted from Mrs. John J. Hamel, jr., oil painting portraits of the association's living past presidents. The handsome portraits were painted by Mrs. Hamel, who studied art at Fontainebleau, France, and at the Jerry Farnsworth School in Sarasota, Fla. They will be hung in the association's new offices in Chicago.

THE nightmarish days of 1948 and 1949, when the rendering industry first felt the full impact of the petro-detergents and witnessed the tailspin of tallow prices, had their bright side, recalled Martin J. Rubin, president, H. M. Rubin Co., Inc., Long Island City, N.Y. The crisis spurred the industry into action which, among other results, freed animal fats and tallow for export to the fat-starved countries.

This export market is still growing

and is a sizable consumer of American animal fats. However, greater consumption in the fatty acid industry and in animal feeds, along with the export market, will be necessary if the industry is to maintain equilibrium in face of its shrinking soap market. Detergents will continue to expand until 1960 when they will have covered an estimated 70 per cent of the soap market, Rubin said.

While the export market originally was stimulated by government pump priming, it now consumes 44.7 per cent of tallow and grease production. The influence of the export market on consumption can be noted in the period from October, 1954 through August, 1955. Total disappearance of tallows and greases in this period was 2,585,800,000 lbs. against an apparent production of 2,575,600,000 lbs.

The export market is in a constant flux as various countries attain greater economic stability. While some countries will consume more animal fats



MARTIN J. RUBIN

coincident with an improvement in living standards, others will become competitive with the United States.

An example is the growth of the detergent industry within Germany which accounts for a drop in German animal fat imports from the U. S. As the third ranking buyer, Germany purchased 142,618,000 lbs. of tallows and greases in 1953. In 1954, Germany slipped to fourth position as a major importer, taking 117,424,000 lbs., a decrease of 17.7 per cent. In the first eight months of 1955, Germany further curtailed its imports, taking only 70,753,000 lbs., a decrease of 23.0 per cent from the like period in 1954.

Increased demand from other countries has offset the decline from Germany. In 1953, the four ranking importers of U. S. tallows and greases were: Japan, the Netherlands, Germany, and Italy with a total importation of 645,960,000 lbs. Their combined share accounted for 54.7 per



THE FEMININE TOUCH: Unique in convention activity was ceremony at which portraits of past presidents were unveiled and presented to Miss Jamie Fox, secretary-treasurer. The artist, Mrs. John Hamel, jr., holds portrait of her husband. Other photos are meeting and banquet scenes.



cent of the entire export market of 1,180,506,000 lbs.

In 1954, the positions changed with the Netherlands ranking first, followed by Japan, Italy and Germany. They consumed 58.7 per cent of the total exports of 1,158,457,000 lbs.

In the first eight months of 1955, the four major importers took 858,953,000 lbs., or an increase of 11.8 per cent over the previous year. Total export shipments for August, 1955, ran to a record high of 122,780,000 lbs. The future of the export market will be determined by many factors including the improvement of living standards in Africa and Asia, Rubin said.

The stability or improvement in the export market does not necessarily mean a price improvement, the speaker cautioned. He reminded the renderers that both Colgate-Palmolive-Peet in England and Procter & Gamble in France, along with Hinkle in Germany, are producing detergents. However, he does not foresee these firms capturing a lion's share of the European soap market in the immediate future.

The only way to assure a stable price for animal fats is to broaden the number of buyers and seek diversified markets. Rubin believes that renderers should encourage investments in and aid to foreign countries to help improve their purchasing power. The association also should foster the exchange of international scientific data and research ideas.

THE regulatory requirements of various foreign governments must be met before animal by-products, such as meat meal, tankage, hides, etc., are acceptable. Once this was a major problem, as the U. S. Department of Agriculture was not authorized to issue the necessary certificate of inspection and certification, stated Dr. S. N. Studer, chief, restricted products section, animal inspection and quarantine branch, USDA, Washington, D. C. Since July, 1954, the section has been authorized by regulations promulgated under the Agricultural Marketing Act of 1946 to issue the certificates. The efforts of NRA were largely responsible for securing the regulations, Studer said.

Availability of certificates doesn't mean that all problems are solved. Some of the processing requirements of foreign governments, particularly the Netherlands, Denmark and Belgium, would make the products unacceptable by American standards. For example, the Belgium government requires sterilization of animal protein



DR. S. N. STUDER

supplements in the rendering process at 240° F. for three hours. Denmark requires all incoming animal protein supplements to be sterilized upon entry into the country.

Studer told renderers they should secure from his office the list of regulatory laws of countries which they intend to sell. From this basic set of facts suitable certification can be evolved. However, the certification would pertain only to facts observed by a properly authorized department employe. For a certification that the product offered for export is free from contagious and communicable disease, the product must come from a plant under federal or state inspection.

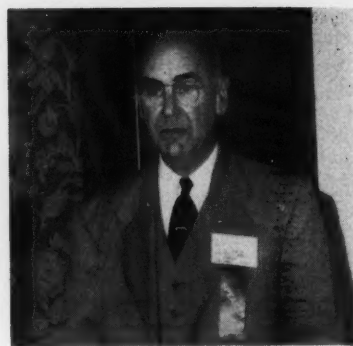
Only upon authorization from Washington, D. C., will a certification be made on a fee basis in accordance with Part 156, Title 9, Code of Federal Regulations. Dr. Studer said the fee is \$4 per hour for a base hour and \$5 per hour for overtime or holiday pay. In general, the certification can be completed within an hour, he stated.

A certification that the United States is free of rinderpest and foot-and-mouth disease will be issued without prior authorization at no cost.

He told the renderers that a major representative of the Japanese soapers has indicated that Japan is interested in purchasing 110,000 tons of tallows and greases in the immediate future pending development of suitable certification.

When the extent of the certification is determined, Dr. Studer promised to make it known to the industry. In general, the Japanese soap manufacturer seemed to be interested in an unbleached, bleachable fancy grade.

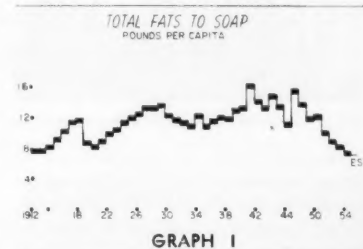
A NOTE of optimism about the relative position of animal fats in the soap industry was sounded by R. A. Duncan, assistant director, research and development division, Procter &



R. A. DUNCAN

Gamble Co., Cincinnati. Inasmuch as detergents have captured the bulk of easily attainable markets, their future gains will be slowed and probably level off, he predicted. Further, while the exact tonnage is confidential, the soapers are beginning to use a larger percentage of animal fats in the manufacturing of detergents because of their favorable price-performance ratio, Duncan declared.

In reviewing animal fats consumption by the soapers, Duncan noted that at mid-year detergents totaled 62.5 per cent of sales tonnage, an increase of 2½ per cent over the previous year. Since 1934, the total per capita soap and detergent consumption per year has been relatively steady at 24 lbs. Of this total, from



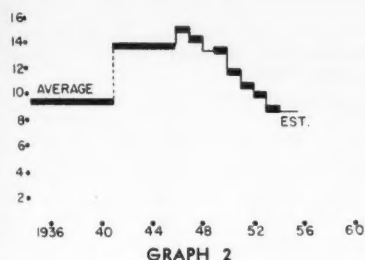
a slow start in 1946, detergents now account for 15 lbs., leaving 9 lbs. for animal fat soaps. However, much of the detergent gain has been in the granulated packaged products used for laundry and dishwashing which consume a smaller percentage of fats per pound to the finished product.

A chart plotting the consumption of fats in soap showed a low per capita utilization of 8 lbs. in 1912, 15.4 lbs. in 1947, with an average of about 15.1 lbs. over the 1941-45 period. Assuming per capita use might have been 14 lbs. of fats in soap for 1955, actual fat utilization in soap, at 7.3 lbs., is down 48 per cent from what it would be if there were no detergents in competition. (see Graph 1). From 1947 to the present there

has been a steady decline in fats in soap due to the rise in detergents.

In terms of a total assumed consumption of 1,500,000,000 lbs. of fats in soap manufacturing, actual consumption of animal fats, at 860,000,000 lbs., is down 42.6 per cent from

TALLOW AND GREASE TO SOAP
HUNDRED MILLION POUNDS



its potential, Duncan said (see Graph 2 above).

He then told the renderers a substantial quantity of tallow and greases is finding its way into detergent manufacturing.

With the increase in population, animal fats should see a slow rise in consumption by the soapers.

When asked about detergent face soaps, he said these have been introduced but have not been accepted thus far by the consuming public.

SWINE feeding tests, conducted at North Carolina State College, Raleigh, have shown that the pig has the ability to make efficient use of animal fats added to its diet, reported Dr. E. R. Barrick, head of the animal

TABLE 1 — RELATION OF DIET TO FAT COMPOSITION

FAT FED	Id. No.	FAT IN LEAN TISSUE		FATTY ACIDS (%)		
		Linoleic	Linolenic	Arachidonic	Oleic	
None	55.36	4.620	.001	0.578	49.74	
Beef	61.04	8.266	.228	0.900	47.12	
Coconut	53.86	6.803	.056	1.137	41.81	
Grease	60.76	7.620	.130	1.192	46.36	
Soybean	71.99	15.738	.947	1.014	40.74	
FAT FROM FAT BACK						
None	59.72	9.086	.081	0	47.96	
Beef	63.24	7.961	.052	0	54.16	
Coconut	48.89	7.024	.009	0	40.20	
Grease	65.96	9.821	.125	.018	51.70	
Soybean	91.09	28.246	2.547	.293	35.61	

TABLE 2
PERFORMANCE OF PIGS FED A HIGH FAT DIET
(41% Animal Fat) IN DRY LOT

	Corn plus Supplement	41% Fat Diet
No. of Pigs	32	32
Av. initial wt., lbs.	52	52
Av. final wt., lbs.	191	186
Av. daily gain, lbs.	1.64	1.60
Feed per lb. gain, lbs.	3.60	2.39

TABLE 5 — DIETS FED

Ingredients	Basal	Fat Diets
Yellow corn	69.3	56.8
Soybean oil meal (solvent)	22.0	24.5
Fat	0	10.0
Alfalfa meal	5.0	5.0
Bone meal	2.0	2.0
Limestone	0.7	0.7
Salt	0.5	0.5
Antibiotic, vitamin mineral mix	0.5	0.5
Total	100.0	100.0
Protein content, %	17	17
Fat content, %	3.5	13

TABLE 3 — EFFECTS OF FEEDING A HIGH LEVEL OF ANIMAL FAT ON PASTURE
(Fed from av. weights of 100 to 210 lbs.)

	Corn and Protein Suppl. Self-fed	Corn limited fed	60% corn 40% fat limited fed
Average daily gain, lbs.	1.41	0.97	1.34
Days to reach market wt.	78	113	82
Average daily feed, lbs.			
Corn	4.5	3.0	1.8
Supplement	0.6	—	—
Fat	—	—	1.2
Concentrates per 100 lbs. gain	363	322	237

TABLE 4
EFFECT OF 10% ADDED FAT AS BEEF FAT, BROWN GREASE, COCONUT OIL AND SOYBEAN OIL ON PERFORMANCE OF SWINE
(Average initial weight — 50 lbs.)

Fat Added	None	Beef	Brown Grease	Coconut Oil	Soybean Oil
Av. daily gain	1.57	1.76	1.67	1.82	1.60
Feed per day	5.68	5.02	4.84	5.02	4.59
Feed per 100 lbs. gain	361	286	291	275	287

are not appreciably fatter than those of the control animals which have been fed diets without added fat.

Table 1 shows the various levels of fat within the carcass resulting from different types of fat diets. The first column shows the iodine value which is an index of fat. The spread from the control for any of the fat diets is relatively low and is the highest for soybean fats. Coconut fats seem to harden the normal grain fats. Dr. Barrick explained that if peanut-fed hogs are fed coconut fats for three weeks before slaughter the carcass meats can be firmed appreciably.

Recent studies show that swine

will also perform well on diets very high in fat (41 per cent animal fat) if adequate protein, minerals and vitamins are provided.

Table 2 shows the results of this high fat dry lot feeding. While the high fat feed pigs have a slightly slower daily gain they also have higher conversion rate by 33 per cent.

Table 3 shows the results of pasture feeding. Here again, a high fat level showed the best conversion rate while a protein supplement diet had the best growth rate. The daily gain for the protein supplement was 1.41 lbs. while corn and fat was 1.34 lbs.

Table 4 shows the results of sum-



DR. E. R. BARRICK

industry department. The use of 10 per cent fat in rations for growing and fattening swine has cut the feed required per 100 lbs. of gain by an average of 60 lbs. or approximately 17 per cent. (See Table 5 for diet composition.)


Furthermore, carcass studies have shown that carcasses of fat-fed animals

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TABLE 6
**EFFECT OF 10% ADDED FAT AS PEANUT OIL, BEEF FAT OR ONE-HALF
BEEF FAT AND ONE-HALF PEANUT OIL ON PERFORMANCE OF SWINE**
(Average initial weight — 64 lbs.)

Fat Added	None	Beef	Peanut	1/2 Beef. plus 1/2 Peanut
Av. daily gain	2.02	2.37	2.35	2.30
Feed per day	7.00	6.81	6.46	6.61
Feed per 100 lbs. gain	347	288	279	288

TABLE 7
**RESULTS OF TRYPTOPHAN SUPPLEMENTATION OF MEAT
AND BONE SCRAP — FIRST TRIAL**
(Six pigs in each lot on trials lasting six weeks)

Lot	Ration	Supplement	Av. initial wt. lbs.	Av. daily gain lbs.	Av. daily feed lbs.	Feed per lb. gain lbs.
1	A		32	0.39	1.7	4.31
2	A	0.02% DL-tryptophan	32	0.46	1.8	3.91
3	A	0.06% DL-tryptophan	33	1.03**	3.6	3.49
4	A	0.12% DL-tryptophan	34	1.09**	3.7	3.37

**Difference in daily gain highly significant ($P < 0.01$) over lot 1.

TABLE 8
**RESULTS OF TRYPTOPHAN AND AUREOMYCIN SUPPLEMENTATION OF
MEAT AND BONE SCRAP — SECOND TRIAL**
(Six pigs in each lot on trials lasting eight weeks)

Lot	Ration	Supplement	Av. initial wt. lbs.	Av. daily gain lbs.	Av. daily feed lbs.	Feed per lb. gain lbs.
7	D		27	0.29	1.8	6.25
8	D	0.04% DL-tryptophan	26	0.64*	2.6	4.02
9	D	0.06% DL-tryptophan	27	0.93**	3.3	3.55
10	D	aureomycin ¹	26	0.34	1.6	4.68

¹Crystalline Aureomycin HC₁ added at rate of 10 mg. per pound of feed.

*Difference in daily gain significant ($P < 0.05$) over lot 1.

**Difference in daily gain highly significant ($P < 0.01$) over lot 1.

mer feeding which topped the hogs at 200 lbs. from an initial weight of 50 lbs. All the fats improved the conversion rate over the control diet. All diets had the same protein level. As a constituent of its no-fat materials the basal no-fat diet had 3.5 per cent fat. (See Table 5 for diet makeup.)

Table 6 shows the results with fat feeding in winter, starting with a 64-lb. average and topping at 200 lbs. Here again the fats had a better conversion rate.

In cattle feeding trials the addition of 5 per cent animal fat to a fattening ration reduced the pounds of grain needed per pound of gain by approximately 10 per cent.

Dr. Barrick reported on another feeding test in which the swine were fed proteins from two lots each of soybean oil, meat and tankage. The test showed the greatest spread in performance between the two lots of tankage produced in local rendering plants. The soybean oil meal protein also had a slightly better conversion factor. However, the performance of all the test feeds was good and by blending equal parts from all four sources, a result comparable with the

TABLE 9
**VARIATION IN PROTEIN SUPPLEMENT
CONSUMPTION BY SWINE UNDER
FARM CONDITIONS.**
(LADINO CLOVER PASTURE)
(Pigs fed from approximately 50 to 200 lbs.)

Farm	Ration of protein supplement to corn	Av. daily gain, lbs.	Feed per 100 lbs. gains, lbs.
1	1:4.69	1.71	328
2	1:6.98	1.67	336
3	1:9.89	1.75	332
4	1:3.03	1.56	340
5	1:3.74	1.40	362
6	1:5.77	1.64	320
7	1:5.38	1.65	333

best of the test feeds was obtained.

Meat scraps have been known for some time to be somewhat deficient in the essential amino acid, tryptophan. More recently, tryptophan has been shown to be the principal limiting amino acid in corn and meat scrap rations for swine, Dr. Barrick explained. Studies have also shown that vitamin B and antibiotic supplementation will increase the performance of swine fed a ration of corn and meat scraps. However, tryptophan has given a response in addition to that obtained by B vitamins and

antibiotics, Dr. Barrick stated. Currently, the high price of tryptophan precludes its addition in the commercial ration.

Tables 7 and 8 show results obtained with diets supplemented with tryptophan. The conversion efficiency is significantly greater in four of the supplemented diets.

To get the livestock producer's acceptance for animal protein supplements, more work will be needed to pinpoint the level at which the producer should feed the supplements.

In a test sampling of the feeding practices conducted at seven commercial farms, it was found that the ratio of supplement to corn varied from 3.03 to 9.89. The lowest user, 1 to 3.03, had the second poorest feed conversion rate of 340 lbs. of feed to 100 lbs. of gain. However, the highest protein supplement user actually had only a slightly better conversion efficiency of 332 lbs. of feed to 100 lbs. of gain. Of course, the high protein supplement level had the fastest gain rate of 1.75 lbs. per day. Barrick stated this area of practical information would require further research. (See Table 9 for variance in farm feeding practices.)

In conclusion, Barrick cited another plus for animal fats in feeds. His state's grains suffered from the hurricanes of last year and, consequently, feeds were in short supply for winter cattle feeding. The farmers, in cooperation with North Carolina State College, decided to try peanut hulls to which 5 per cent animal fat, 5 per cent molasses and protein supplements were added. The diet, while admittedly not the best, carried the cattle through the winter at a gain of 1/2 lb. per day.

To improve their sales position with feed manufacturers, renderers will have to continue a sound merchandising and educational program, said Edward Glennon, president, American Feed Manufacturers Asso-



EDWARD GLENNON

ciation, with headquarters in Chicago.

While feed manufacturing sales are in excess of \$3,000,000,000, making it one of 12 major industries, the industry consists of many small firms. There are about 6,000 feed manufacturers in the nation. To attain 80 per cent of the total annual output of manufactured feeds, production of only 1,200 companies would have to be included. Even though feed manufacturers are aware of the high nutritive values of animal protein supplements, renderers must continually provide selling information to this vast group of relatively small firms.

How to add animal fats to manufactured animal feeds is a specific example, Glennon pointed out. Many of the smaller feed manufacturers, whose tonnage is under 25,000 lbs. per day, lack skilled engineering personnel to solve the fat mixing problem. If shown how to do this inexpensively, their total aggregate tonnage would consume a considerable amount of fats.

The market for animal fats in feeds has only been tapped to date, he said. While reliable statistics are lacking, the AFMA, in cooperation with the AMI, estimates current consumption of fats in feed to be 200,000,000

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PLANNING FOR industry's growth, NRA's board of directors consists of, Seated: L. L. Horton, Roger E. Morse, Omer Dreiling, Martin J. Rubin, Richard B. Mortimer, president elect; Ralph Van Hoven, and Miss Jamie Fox. STANDING: H. M. Ackerley, Emil Kohn, Harold Yaffee, Myer Sigal, J. Kenneth Healy, Wilbur Allaert, Leland H. Ryder, R. W. McGregor, Lloyd Hygelund, P. J. Shields, Robert C. Sage, Seymour Heller, Gene Hopton, John J. Hamel, jr., Robert J. Fleming and Jerome L. Cohen.

to 300,000,000 lbs. annually. With proper merchandising there is no reason why this figure should not move to 800,000,000 lbs. annually within three to four years, he predicted.

The high energy value of animal fats, which is $2\frac{1}{2}$ times that of carbohydrates, and the value of more efficient high protein diets, should be stressed to the feed manufacturers.

The optimum level of fat in feeds must be determined through further experimental feeding. In broiler tests conducted by the University of Illinois, a feed containing 7 per cent fat and 20 per cent protein depressed growth. Yet, when the protein was increased to 25 per cent, the conversion rate increased to a favorable level. Through scientific feeding, made possible by manufactured feeds, $3\frac{1}{2}$ - to 4-lb. broilers can be produced in 10 weeks at a conversion rate of 2.7. High calorie broiler diets of 1,000 to 1,200 calories require only $1\frac{1}{2}$ to 2 lbs. of feed for a pound of gain.

The feed manufacturers have recognized the value of fats in feeds as a factor in increasing palatability, improving appearance and eliminating dust. However, to continue making gains the fats intended for animal feeds will have to be stabilized against rancidity, he stated.

The nutrition council of the AFMA, along with the NRA, is working to improve the quality of animal protein supplements, Glennon said. With a record crop of pigs, chickens, broilers and turkeys forecast for the coming year, the prospects for the feed manufacturing industry look good. There is also an abundance of grain feeds. Consequently, in face of lower live-

stock prices, the rendering industry must be prepared to counter the tendency to stretch proteins in animal feeding.

In total, feed manufacturers make nearly 35,000,000 tons of feed per year. Yet, by no means has the industry potential been reached, Glennon emphasized.

In 1953 the poultry industry consumed 61.5 per cent of the feed manufacturers' output. The dairy industry used 18.4 per cent, and 10.2 per cent went to swine producers; 5.3 per cent for sheep and cattle, and 4.6 per cent for miscellaneous feeds. In 1954, the consumption figures were 59.5 per

cent for poultry; 19 per cent for dairy; 11.3 per cent for swine; 6.6 per cent for sheep and beef, and 4.1 per cent for miscellaneous feeding.

In terms of the total feed consumed by the livestock industries, the manufactured feeds accounted for 70 per cent of the poultry feeds, 30 per cent of dairy feeds, 16 per cent of beef, and 6 per cent of swine feeds.

With its 25,000 dealers, the feed manufacturing industry has very extensive direct contacts with the livestock producing industries. The AFMA welcomed the opportunity of working with NRA in developing better animal feeds and in helping to take this message of profitable nutrition to the producer, Glennon said.

TODAY there are approximately 20 companies in the United States manufacturing fatty acids. About half of the raw materials used by these firms are animal fats, stated R. A. Behrmann, director of purchases, Emery Industries, Inc., Cincinnati. The industry had its beginning in 1850 when stearic acid was manufactured for candles, with glycerin and red oil as by-products. With the advent of the incandescent lamp, the industry had to find new markets and products for its survival.

The manufacture of synthetic glycerin in World War II further accentuated the need for new research. Since 1940, with the advent of solvent extraction and distillation techniques, the industry has found new fatty acids. Currently, however, production outstrips consumption. Approximately 15 per cent of the total

● The important role research is playing in industrial development was described by Dr. Max H. Thornton, Midwest Research Institute, Kansas City. From virtually pennies in 1915, the budget for industrial research has grown to approximately \$4,500,000,000 in 1954 and should expand to a predicted \$8,000,000,000 in 1965. About half of the total research expenditure is made by governmental agencies.

To perform part of the vast research demanded by modern industry, big and small, the non-profit research institution has come into being. By spreading the cost of equipment and salaries, these laboratories conduct at economical cost an ever increasing share of the research which is "farmed out."

In spite of the growth of industrial research, some industries have been slow to take advantage of this new technique for developing products, markets, methods, etc. While the food industries do not have any major synthetic competitor in the field of human nutrition, their by-products are under constant pressure. The rendering industry suffered because it failed to explore the potentials of its by-products, Dr. Thornton stated. The soya and corn refining industries have developed, through research, markets for their by-products. His group hopes to develop a market for animal fats as polymers with properties that cannot be duplicated by other products. He said the sugar research group has developed an edible detergent that has, as one of its constituents, animal fats. Its future may be promising.



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fatty acid market is a captive market, Behrmann stated.

Complicating the research efforts of the fatty acid industry are a need for large sums of money for capital investment, patience required to develop a new product to commercial status and the ever present risk of obsolescence. As late as World War I, wood alcohol was manufactured by a wood distillation process. Today, virtually the entire market is controlled by synthetic wood alcohol.

The relative price instability of animal fats has limited the utilization of these fats by the industry. A plus for the animal fats is their long carbon chain which has not been duplicated to date by the petro group, as well as ability of certain animal fats to take



R. A. BEHRMANN

a double bond, permitting two molecular reactions and alignments.

The fatty acid industry is enjoying a record year, with production for the first nine months, excluding captive markets, of 410,000,000 lbs., up 10 per cent over the like period last year. Several new plants have been built within the past year, one of which manufactures industrial alcohol from tallow.

When asked about the potential of animal fats as copolymers, Behrmann replied that the fatty acid industry is using more resins because of their lower price and has developed some products, such as polyethylene, which do not need copolymers.

The fatty acid industry will continue to use animal fats at about its present level of consumption with a modest increase indicated, Behrmann said.

FATS in animal feeds is the one field in which the renderer can and should do a hard selling job, emphasized Bob Fleming, president, National By-Products, Inc., Des Moines. In the fields of fatty acids and soap manufacturing, the renderer is not an expert, but he is an expert on the

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ROBERT J. FLEMING

handling, storage and mixing of fats. The fats-in-animal-feed market is the one immediate market which can cushion any decline in the export demand. To date a proper selling job has not been done by the whole rendering industry.

Fleming said that each renderer should take the following positive steps to help merchandise his product:

1) Call on all the feed manufacturers and alfalfa dehydrators in his

● In keeping with the ever-growing need for greater research and promotional activities, the board of directors approved a six-figure budget, the largest in NRA's history. John J. Hamel, jr., outgoing president, said in his report that \$64,000 of this sum is earmarked for the continuance of the nine research projects the association is supporting. These research efforts are concerned with both proteins and fats.

The standards committee will meet with the AFMA Nutrition Council and then formulate a proposed animal protein standard for the rendering industry which will be submitted to the members for approval. To acquaint the directors further with the scope of research being conducted for the NRA, the next directors' meeting will take place in Kansas City where the Midwest Research Institute will be visited.

In his acceptance speech, the incoming president, Richard B. Mortimer, urged the renderers to do missionary sales work among the feed manufacturers. He cited his own experience in California in increasing the number of plants using fat in feed manufacturing from four last year to 25 this year. He pledged continued support to the advertising and research programs.

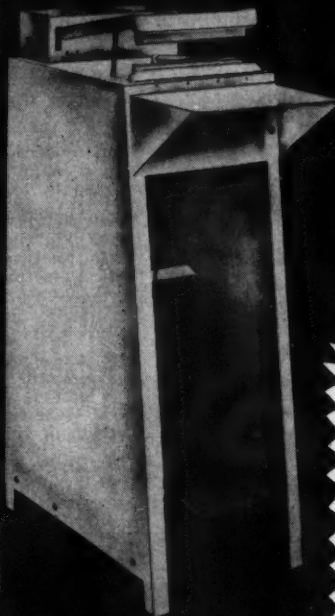
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A GOOD TIME was had by all as speaker Vin Gottschalk kept the audience in stitches at special luncheon meeting.

area, no matter how small they might be.

2) Help them solve the problems of storing, heating and mixing fats into feeds. Fleming commented that the NRA office has a list of manufacturers making economical equipment for performing these functions. Currently, only about a third of the alfalfa dehydrators are using animal fat, in spite of the fact that it is a definite nutritional and manufacturing aid to them.

3) Explain the characteristics and trading specifications of inedible animal fats.

4) Get to know the problems of

the feed manufacturers and alfalfa dehydrators, to be able to talk their language.

5) Become acquainted with the various state colleges and experiment stations in the state and provide these people with free samples of animal fats for their experimental work in animal nutrition.

6) Have a working knowledge of the high energy values of animal fats in feed and of the benefits of high protein animal feeding.

7) Know the comparative advantages and disadvantages of competing feeds.

Last year's total fat in animal feed

consumption roughly equals the production of only one month, July 1955's 170,000,000 lbs. Yet, if each pound of manufactured animal feed had one per cent added animal fat, the consumption of animal fats would rise sharply to 740,000,000 lbs. per year, Fleming observed.

The fears that inedible animal fat prices might spiral upward sharply should be allayed with a simple statement of the economics of animal fat's surplus production.

Fleming assured his audience that if they did this simple selling job, the animal fat surplus problem would be solved successfully. ■

Special Events for 1956 Have Packer Tie-in Angles

Several promotional events offering tie-in possibilities to the meat packing industry are among the more than 300 listed in a 48-page booklet, "Special Days, Weeks and Months in 1956," just published by the Chamber of Commerce of the United States.

The events and their sponsors include: "Kraut and Frankfurter Week," February 2-11, National Kraut Packers Association, 202 S. Marion st., Oak Park, Ill.; "Packaging Week," April 9-12, American Management Association, 330 W. 42nd st., New York 36; "National Baby Week" (foods and drugs), April 28-May 5, information available from Gerber Baby Foods, c/o public relations department, D'Arcy Advertising Co., Inc., 430 Park ave., New York 22, N. Y., and "Child Health Day," May 1, Presidential proclamation.

Also, "National Canned Hamburger Month," May 1-31, Canned Hamburger Institute, 41-23 Murray st., Flushing, L. I., N. Y.; "National Frozen Food Week," May 12-19, National Frozen Food Distributors Association, 60 E. 42nd st., New York 17;

"National Hog Dog Month," July 1-31, Daniel J. Edelman and Associates, 409 Merchandise Mart, Chicago 54; "Picnic Month," July 1-31, American Bakers Association, 20 N. Wacker dr., Chicago 6, and "National Sandwich Month," August 1-31, all segments of food industry with Wheat Flour Institute, 309 W. Jackson blvd., Chicago 6, as coordinator.

Also, "National Better Breakfast Month," September 1-30, Cereal Institute, Inc., 135 S. LaSalle st., Chicago 3; "Restaurant Month," October 1-31, National Restaurant Association, 8 S. Michigan ave., Chicago 3, and "Kraut, Pork n' Apple Dinner Season," October 15-November 30, National Kraut Packers Association.

Beef Inventory for Armed Forces to Be Increased

Secretary of Agriculture Ezra Taft Benson, with the cooperation of the Army Quartermaster Corps, has completed arrangements through the Department of Defense to raise the beef inventory for American Armed Forces to a 90-day supply. This action was taken at the request of the Western States Meat Packers Association, the

American National Cattlemen's Association and various state cattle feeding organizations.

The decision to increase the beef inventory for the Armed Forces will provide for the immediate removal of approximately 3,000,000 lbs. of Choice grade beef from commercial channels over and above the amount the Quartermaster Corps normally would buy.

Prices of heavy steers suitable for boneless beef currently are depressed to the point where feeders have been suffering severe losses. Increasing the Army's inventory from a 60- to a 90-day supply for a temporary period is expected to strengthen the market and, at the same time, furnish the Armed Forces with beef at prices lower than would have to be paid for the product after the beginning of the new year.

Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from October 1, 1955, to December 31, 1955, payable January 1, 1956, to stockholders of record at the close on December 12, 1955.

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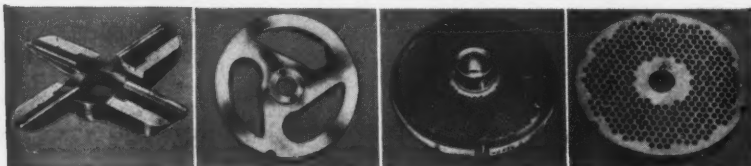
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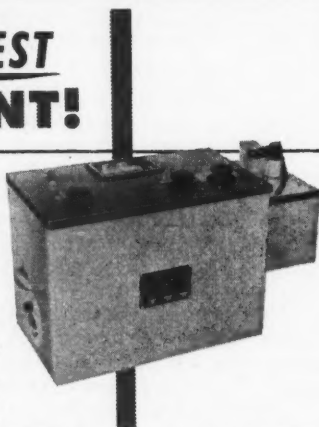
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RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received outside of the United States the cost will be \$1.00 per copy.

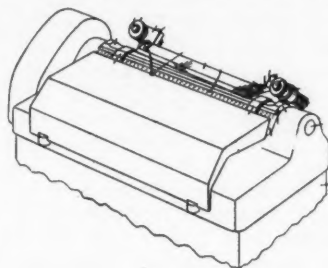
No. 2,708,447, MEAT CHOPPER PLATE CLEANER, patented May 17, 1955, by John V. Longan, Archer City, Texas.

Cleaning is done by a pressurized fluid emerging from a slot adjacent the chopper plate for playing upon the plate.

No. 2,711,373, PREPARATION OF MEAT PRODUCTS, patented June 21, 1955, by Harold M. Coleman, Chicago, and Ervin W. Hopkins, Hinsdale, Ill., assignors to Armour and Company, Chicago, a corporation of Illinois.

In a process for promoting the retention of red color in meat, the inventors employ the steps of comminuting the meat, forming the comminuted meat in thin layers, and subjecting the meat while in the thin layers to contact with an atmosphere of at least 50 per cent oxygen for a period of at least 18 hours.

No. 2,715,427, FATTING ATTACHMENT FOR SKINNING MACHINES, patented August 16, 1955, by Ray T. Townsend, Des Moines, Iowa, assignor to Townsend Engi-



neering Co., Des Moines, a corporation of Iowa.

A fating attachment for skinning machines is disclosed, comprising a rigid fating blade mounted on the skinning machine adjacent a skinning blade thereof so that each end of the flattening blade is adjustable toward or away from the skinning blade to vary its depth in the fat independent of

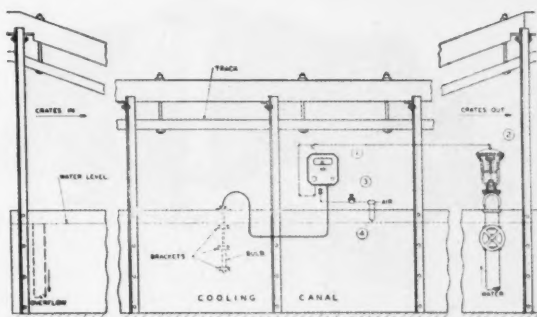
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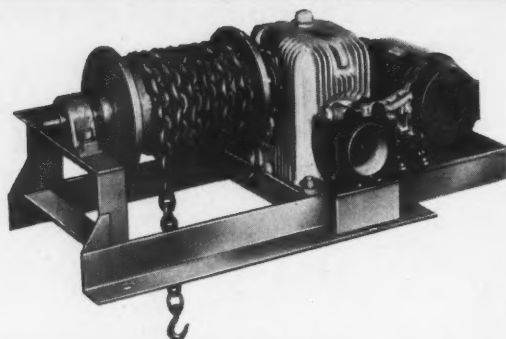
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3 Taylor Metering of Water, Steam or Air

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hoisting speeds	54 FPM	90 FPM	120 FPM

Remember: Nothing pulls a killing floor up to par as quickly as a Globe hoist. Ask Globe today for an estimate on your Beef Hoist requirements.

*Serving the
Meat Industry
since 1914*



The **GLOBE** *Company*

Representatives for Europe, Iran and Israel: Seifelaar & Looyen BV Wassendael 17, Rotterdam, The Netherlands

4000 S. PRINCETON AVENUE • CHICAGO 9, ILLINOIS

the other end of the fatting blade, the mounting device comprising brackets at opposite ends of the flatting blade and supported on the machine, screw elements threaded in the brackets, and pivot blocks carried thereby and connecting the ends of the rigid fatting blade to the screw elements.

No. 2,715,749, **METHOD OF TREATING VEAL**, patented August 23, 1955, by Kenneth M. Coughenour, La Grange, Ill., assignor to Swift & Company, Chicago, a corporation of Illinois.

A method of treating veal carcasses to the action of a fluid bath maintained at a temperature of from about 130° to about 140° F. for a period of time ranging from about five to 40 minutes; removing the carcasses from said bath and subjecting them to a mechanical dehairing operation.

No. 2,716,751, **MACHINE FOR BANDING MEAT CASINGS**, patented September 6, 1955, by Howard Kelem, Far Rockaway, N. Y.

The machine includes a fixed anvil having a slot extending downwardly from the upper edge thereof for the reception of the crimped end part of the casing and of sufficient height to extend above the crimped part in-

serted into the slot, a locking tooth on the anvil, a fastener-stapling head pivoted to the anvil for movement into a position to expose the top of the slot, means carried by the head to exert downward pressure on a fastener inserted into the slot above and independently of the casing to drive the fastener along the anvil and about the crimped casing.

No. 2,720,002, **POWER DRIVEN HOG SCRAPER**, patented October 11, 1955, by Cecil A. Waters, Manhattan, Mont.

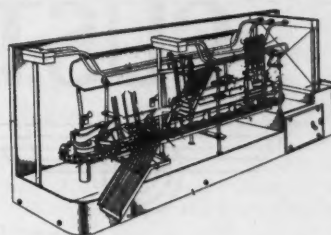
For removing hair, etc., from a hog carcass, the inventor provides



a hollow cutter head having longitudinal grooves in its exterior surface, with undercut blades seated in the grooves and a number of spaced circumferentially running ribs bridging the spaces between the cutter blades to keep skin of the carcass from folding in between blades.

No. 2,718,188 **AUTOMATIC HAMBURGER PREPARING APPARATUS**, patented September 20, 1955, by George E. Read, Lowell Elliott

Thompson, and Warren W. Collos, Los Angeles, Calif., assignors to said



Warren W. Collos, Los Angeles, as trustee.

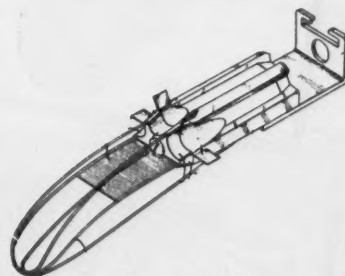
A conveyor is provided with a number of hamburger patty clamps carried thereby to retain the patties as the conveyor conveys them to a cooking device.

No. 2,716,608, **METHOD OF HANDLING FROZEN MEATS AND FISH**, patented August 30, 1955, by Gerald H. Renish, Racine, Wis.

The method includes breaching the flesh while it remains frozen, at least sufficiently to preclude loss of natural juices, the breaching providing an absorbent for such juices as they escape during thawing and also serving to reduce evaporation.

No. 2,720,678, **APPARATUS FOR SEPARATING THE MEMBRANES OF ANIMAL INTESTINES**, patented October 18, 1955, by Orville H. Valentine and Joseph J. Goralczyk, Chicago, and Raymond W. Bergman, Joliet, Ill., assignors to Ethicon, Inc., a corporation of New Jersey.

A splitting peg for separating a number of serosal tissue ribbons from a bovine casing is provided compris-



ing: a body having a number of attached equally spaced cutting members, a centering member extending below the body, upper and lower curved guide members in separate cylindrical planes, extending beyond the centering member, and having axes perpendicular to the plane of the centering member, the upper guide member having a radius of curvature less than the radius of curvature of the lower guide member, and each guide member being attached to the body adjacent and aligned with at least one cutting member.



FIRST UNIT of a plant expansion program was completed this fall by Meat Packers Equipment Co., Oakland, Cal., in the form of a 6,000 sq. ft. concrete and brick annex. The new building will house executive offices and a large room for displaying MEPACO equipment, Julian smokehouses and other items in the firm's lines. Provision is being made for demonstrating equipment in action. Expansion allows the stocking of a larger number of items and increases manufacturing space available in original building. More property has been acquired by the company and plans call for a second addition totaling 5500 sq. ft. When work is completed the company will have 27,000 sq. ft. This is first major plant expansion for the firm since it moved into these quarters nine year ago.

CUSTOM-BUILT by



Winger



SMARTNESS, EASE OF HANDLING AND DURABILITY distinguish custom-built stainless steel equipment produced by Winger.

New Style Box Girder Edges

End Gate Truck and Sausage Meat Truck feature box girder edges . . . provide extra strength. Protection against cracks promotes cleanliness.

Flat-Top High-End Ham and Bacon Truck has 12 gauge stainless steel top.

All units shown produced with stainless steel bodies. End Gate Truck and Ham and Bacon Truck have hot dip galvanized chassis. Sausage Meat Truck produced with stainless steel chassis.

Wheels—Casters Customers Choice

We are glad to supply any size and shape wheel or caster. Just specify your wishes.

Write for Information Today!

We will appreciate the opportunity to discuss your needs with you. No obligation.

Chicago Representative:
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"BACKED BY YEARS OF PACKING PLANT ENGINEERING"

The Meat Trail...

25-Year Veterans Receive AMI Silver Service Awards

While 50-year industry veterans were being honored with gold service emblems at the AMI annual meeting in Chicago this week, many others with 25 years of service received special recognition with the presentation of AMI silver service awards at their plants.

Companies which presented silver service awards in the name of the Institute at special ceremonies included Peter Eckrich & Sons, Inc., Fort Wayne, Ind.; Jones Sausage Co., Raleigh, N. C.; Shamokin Packing Co., Inc., Shamokin, Pa.; The Griffith Laboratories, Inc., Chicago, and Van Loan & Co., Inc., New York City.

HENRY C. ECKRICH, president of Peter Eckrich & Sons, Inc., presented the awards to: EDWARD J. BAKER, controller at Fort Wayne; CARL SCHENKEL, assistant superintendent of the Fort Wayne production department; JOHN REVILLE, keyman of the prepackaging division in the Fort Wayne shipping department; EDWARD VAN HAFTEN, a salesman in the firm's Kalamazoo branch; VICTOR GUARISCO, foreman in the Kalamazoo plant's shipping department; LOUIS KORABIK, keyman in the stockroom at Kalamazoo, and JOHN MAZUR, supervisor of the company's boning room in Chicago.

E. T. JONES, secretary-treasurer of Jones Sausage Co., made the presentations to HAROLD A. LATTAM, superintendent of the sausage department, and MELVIN DAVIS, chopper foreman.

CHARLES D. MAURER, president of Shamokin Packing Co., Inc., presented the 25-year service awards to WILLIAM F. KERKAM, assistant bookkeeper, and ERNEST G. WETZEL, a maintenance engineer.

C. L. GRIFFITH, president of The Griffith Laboratories, Inc., made the presentations to LOUIS WEINER, JOHN C. WEINRICH, ROBERT F. STUTZ, Miss ANNETTE M. GALLAGHER and WYVIL A. GEE.

V. E. FIGLAR, vice president of Van Loan & Co., Inc., presented the silver service award to JOHN P. HAUG, whose territory extends through the New England states, New York and Ohio and parts of Illinois and Michigan. He has been with the firm 29 years.

Photographs of the 50-year veterans who received gold service emblems and summaries of their industry experience will appear in the November 26 AMI convention issue of THE NATIONAL PROVISIONER.



CHECK FOR \$250, representing first Arthur Davis memorial scholarship award to be given by the National Association of Hotel and Restaurant Meat Purveyors, is turned over to Peter H. Petersen (left) Petersen-Owens, Inc., New York City, chairman of the group's scholarship committee, by Harry L. Rudnick, secretary-treasurer. The award is to be presented annually to a worthy student in a school of restaurant or hotel administration. First recipient will be Sven Jorgensen, a student in Cornell University's School of Hotel Administration.

20th Annual Banquet Set

The 20th annual banquet of the Chicago Meat Packers & Wholesalers Association will be held Saturday, December 3, in the Grand Ballroom of the Conrad Hilton Hotel, Chicago. EDWARD CHURAN of Illinois Provision Co., secretary-treasurer of the association, is in charge of the affair. Tickets may be obtained by contacting ALEX KLOPOT, association president, IRVING TENENBLAT, the past president, or Churan at MOonroe 6-6288.



DÉMONSTRATION SALES CLINIC conducted by Fred Sharpe of the University of Kansas extension service drew a full house and then some during the recent regional meeting of NIMPA's Southern division at the Roosevelt Hotel, New Orleans. An audience of 225 to 250 persons attended the three-hour session. Man standing at right is Chris E. Finkbeiner, NIMPA president. Sharpe, who called for a "new approach" to salesmanship, emphasized that "The big lesson is: Never stop growing." He will conduct a similar sales clinic at the joint meeting of NIMPA's Central and Midwestern divisions, Friday and Saturday, December 9-10, at the Hotel Jefferson, St. Louis.

In Chicago for Convention, Pittsburgh Executive Dies

ROBERT A. HOFMANN, 49, secretary and sales manager of North Side Packing Co., Pittsburgh, collapsed and died of a heart attack November 12 on a dance floor at the Conrad Hilton Hotel, Chicago. Accompanied by his wife, MILDRED, he was in Chicago for the annual meeting of the American Meat Institute.

Hofmann began working for North Side Packing Co., which his father owned, at the age of 15. His mother, MRS. JEAN HOFMANN, now is president of the firm. Survivors also include six children, 14 grandchildren and two brothers, GEORGE C. HOFMANN, who is vice president and general manager, and LAWRENCE H. VOGEL, treasurer of the company.

JOBS

ALFRED URASKY has been named manager of Illinois-John Morrell & Co., Chicago. The firm, located on Green st. in the Fulton Market district, is a subsidiary of John Morrell & Co. Urasky was superintendent of the H & M Provision Co. prior to its purchase by the Morrell company in April, 1954. He continued in that post until his recent appointment as manager.

ROY E. BARRON has been promoted to manager of the Armour and Company branch house at Johnstown, Pa., succeeding JOHN A. MCCULLOUGH, who retired after 41 years in the industry. O. W. LEAF of Youngstown, Ohio, will succeed Barron as assist-

ant manager. Barron has been associated with Armour since 1928. McCullough started with Pittsburgh Provision & Packing Co. in 1914 and was manager of that firm's Johnstown plant when Armour acquired it in 1939. He remained as assistant branch house manager and became manager in 1950.

WALTER R. LANE has been appointed New York district manager for Morrell Pride meat products of John Morrell & Co., Ottumwa. Lane, a long-time employe of the company, will be responsible for distribution of all Morrell food store products in the metropolitan New York area.

PLANTS

Swift & Company formally opened its new sales unit in Florence, S. C., recently with an open house for food dealers, their families and employees. The new facilities at 159 N. Chase st., convenient to intercity highways and out of the densely populated area, replace the company's old unit, which was located at 176 W. Front st. for more than 40 years. The new brick building provides more than 10,000 sq. ft. of floor space, approximately twice as much as the old, and about half of the space is refrigerated. Manager of the unit is W. E. RHODES. He supervises 20 employees.

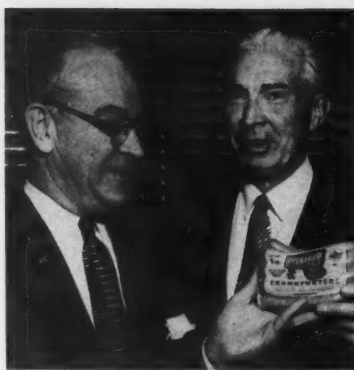
Following the death of JERRY SACORA, president and owner of Chickasha Packing Co., Chickasha, Okla., the firm has been sold to W. O. MOON, who has taken over active management of the concern.

Mah Chena Corp., Chicago, processor of a line of frozen Chinese foods, including beef chow mein and chop suey, has moved into expanded factory facilities at 4600 Packers ave., in the Union Stock Yards, Chicago. MAH CHENA, president of the ten-year-old firm, said the new plant includes approximately 15,000 sq. ft. of space, more than ten times the size of the former factory. The new plant will make it possible for the firm to distribute nationally, he said.

A modern new office building is being constructed by Canada Packers, Ltd., at Toronto. The 103 x 106-ft. building will have a basement and two floors with provision for two more floors.

PETER J. OTERI of Drexel Hill, Pa., has established Del Monte Beef Co. at 1629 Ritner st., Philadelphia.

Swift & Company has received a building permit from the city of Springfield, Ill., for construction of a combined office building and meat



APPOINTMENT OF Brisacher, Wheeler & Staff, San Francisco, as advertising agency for Hygrade Food Products Corp., Detroit, for Southern California has been announced by Ralph S. Wiggins (left), special representative from Hygrade. Shown at right is F. C. Wheeler, president of the advertising agency, which also has represented Hygrade in Northern California since the first of this year. Men are discussing initial promotion in Southern California, which will be concentrated on the trade and consumer introduction of Hygrade's All Beef Frankfurters and other all beef specialties.

storage warehouse at Tenth and Division sts., Springfield. The firm will vacate its present downtown building to make way for a parking lot.

TRAILMARKS

W. F. ETZ, who retired recently as vice president in charge of pork for Wilson & Co., Inc., Chicago, has joined J. C. Wood & Co., Chicago.



W. F. ETZ

He will handle provisions trade with the brokerage firm. Etz served with Wilson & Co. for 35 years following his graduation from the University of Missouri. He was elected a vice president in 1948.

JOHN D. A. EVERS, secretary and assistant treasurer of Canada Packers, Ltd., Toronto, has been elected secretary-treasurer of the Certified Public Accountants Association of Ontario.

Pegwill Packing Co., Springfield, Ill., is aiming a Christmas season promotion at small fry by providing answers to many of the questions that stump parents around that time of year. The firm plans a new type of television entertainment for the children, a series of mythical stories concerning "Santa's Secrets." The stories are narrated by "Grundy," one of

Santa's helpers, accompanied by soft background music of Christmas carols. The series is built around the age old questions asked by little ones when they begin to wonder how Santa will get here if it doesn't snow, how he climbs down the chimney with such a large bag of toys, etc.

JOHN BRYAN, secretary of Bryan Brothers Packing Co., West Point, Miss., has purchased the Henry Clay Hotel in West Point. The hotel has accommodations for 125 guests in air-conditioned rooms.

Armour and Company, Chicago, was judged as having the best annual report of the meat packing industry for the first time in the 15th annual survey of *Financial World*, national weekly magazine. The publication's bronze "Oscar of Industry" trophy was presented to the company recently at a banquet in New York City.

L. BLAINE LILJENQUIST, Washington representative of the Western States Meat Packers Association, has been elected president of the National Association Executives Club. The newly-organized group, which has a membership of 335, was formed to encourage exchange of knowledge and ideas among executives of trade, professional and technical associations.

THOMAS J. TYNAN, 63, general manager of the Denver plant of Armour and Company for 24 years, retired recently after 38 years with the firm. Tynan joined Armour as a stock clerk in Jersey City and also worked for the



IN APPRECIATION of the cooperation between chain food distributors and Swift & Company, the company's "Founder's Plaque" is presented to John Logan (left), president of the National Association of Food Chains, by Harold Wilson, Swift vice president in charge of sales. Presentation was made at the Swift breakfast during the 22nd annual meeting of the food chain group, which Logan heads as president.

company in New York and Chicago before his Denver assignment. Tynan said he plans to "catch up on my loafing" in his retirement. He has two daughters, five sons and 14 grandchildren, all in the Denver area.

Virginia Packing Co., Virginia, Ill., was one of the sponsors of a recent two-day meat-type hog conference at the Illinois state fairgrounds in Springfield, which attracted some 250 swine producers, livestock market specialists and agriculture students. Demonstrations covered production, grading, processing, marketing and utilization of meat type hogs.

FREDERICK C. THOMSON, president of Geo. Schaefer & Sons, Inc., New York City, has been named chairman of the meat and poultry group of the Manhattan businessmen's committee for the 1956 finance campaign of the Greater New York Council of Boy Scouts of America.

Dr. H. R. ATHERTON, medical director of Swift & Company, Chicago, has been elected president of the newly-organized Medical Directors Club of Chicago, which is made up of medical directors of industrial corporations. Founders also include Dr. K. F. KAPOV of Armour and Company.

R. T. MACKENZIE, vice president of United States Cold Storage Corp., Dallas division, was elected chairman of the southwestern chapter of the

National Association of Refrigerated Warehouses at the group's fall meeting in Dallas. V. C. STEVENS, executive vice president of Alford Refrigerated Warehouses, Dallas, was elected chairman of the southwestern chapter.

NORMAN E. PETERS, president of Peters Packing Co., Springfield, Ill., was hospitalized recently with injuries suffered when he was kicked by a steer at his farm.

Strode Meat Products for its sausage, scrapple and pork products staged a taste-test recently at the Reading Terminal Market in Philadelphia. The demonstration also included information on how to prepare the products.

OLLIE E. JONES, executive vice president and a director of Swift & Company, Chicago, has been elected to the board of directors of the First Federal Savings & Loan Association of Chicago.

W. M. Tynan and Co. has announced the removal of its offices to the Port Authority Bldg., Room 764, 76 Ninth ave., New York 11.

Someone seems to be replenishing a home freezer by night from the plant of Edwards Sausage Co., Lawrenceburg, Ky. For the third time in the past 18 months, a burglar broke into the plant recently. Half a beef, 250 lbs. of sausage and a quantity of wieners were taken. The company is owned and operated by C. M. EDWARDS and his son, MARVIN.

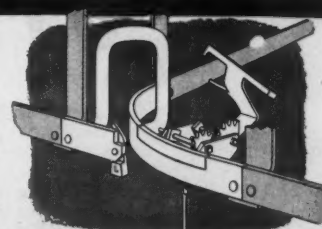
DEATHS

STANLEY GALL, 76, retired owner of S. W. Gall's Sons, Cincinnati, died recently. He retired two years ago because of ill health. Survivors include the widow, KATHRYN; two sons, SAMUEL W., now president of the Gall firm, and JACK K., and a brother, RALPH W. E. GALL, who is a buyer for Gus Juengling & Son, Inc., Cincinnati.

WILLIAM D. CARROLL, 72, mayor of Prairie du Chien, Wis., and formerly operator of Carroll Packing Co. in that city, died unexpectedly November 13. The Carroll firm, started in the 1920's, was leased by Armour and Company from 1941 to 1946 and then was operated by Oscar Mayer & Co. for a few years until the facilities were moved to Oscar Mayer's Madison plant.

BENJAMIN A. SIMON, 79, founder of Table Supply Meat Co., Omaha, died recently. He retired from the firm several years ago because of poor health.

Get 100%
Sure Control



LE FIELL All-Steel Gear-Operated Switch

The Le Fiell Gear-Operated Switch gives positive, sure control at all times, because the switch is fully-closed (or fully-opened) by hand. Safety stops jump into place on either track as the other is opened, thus preventing slip-ups . . . or dropped loads. Rugged, all-steel construction assures a lifetime of trouble-free use. Installation time cut 75%! The Le Fiell All-Steel Gear-Operated Switch comes as a unit (including adjoining track curves) ready to bolt, or weld, in place at the track hanger.

Modernize now with Le Fiell All-Steel Switches. None finer!

Available in all types for 3/4" x 2 1/2", 1/2" x 2 1/2", 1/2" x 3", and 1-15/16" round rail.

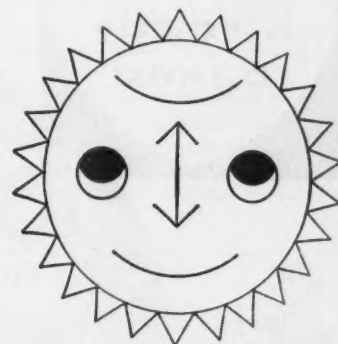
Write:

Le Fiell Company

LE FIELL

1489 Fairfax Ave. • San Francisco, Calif.

The tragic fact, our doctors tell us, is that every third cancer death is a needless death.



LET'S LOOK AT THE BRIGHTER SIDE

Many thousands of Americans are cured of cancer every year. More and more people are going to their doctors in time... To learn how to head off cancer, call the American Cancer Society or write to "Cancer" in care of your local Post Office.

American Cancer Society



THE 50,000,000th sewn casing manufactured by Oppenheimer Casing Co. since operations were started in the firm's Chicago sewing plant 25 years ago is inspected by Edward Oppenheimer (left), company president, and L. D. Flowers, plant superintendent. These special casings, tailored for liver sausage, salami, summer sausage and other varieties of dry sausage, represent one of many special services this 41-year-old Chicago firm supplies to the world-wide meat industry. The company also has branch plants and offices in New York and San Francisco and operates in 13 foreign countries.

SAVE \$40—KOCH SPECIAL UTILITY TABLE



ONLY \$59⁵⁰
(without drawer)

\$69.50 WITH DRAWER, AS SHOWN

LIMITED QUANTITY! ORDER TODAY!

Comparable to tables selling for \$100 or more!

- ✓ SMOOTH, SECTIONAL HARDWOOD TOP, 30x60-in.
- ✓ GALVANIZED STEEL BOTTOM SHELF
- ✓ STURDY STEEL PIPE LEGS WITH LEVELERS

In these days of rising prices, KOCH offers this sturdy, well-built Utility Table at a surprising low price. Use it as a boning, trimming, wrapping, or meat processing table—hundreds of uses around the plant. Smooth sectioned beech top is pressure-glued and bolted together. Bolt heads are counter-sunk and plugged. Available with or without galvanized steel drawer. Shipped knocked down for freight savings. Order several at this low price.

KOCH SUPPLIES

2518 Holmes St.
Kansas City 8, Mo.
Phone Vlieter 3788



... for full, mellow flavor and aroma!



Morrell PRIDE **E-Z-CUT HAM**

BY JOHN MORRELL & CO., OTTUMWA, IOWA, SIOUX FALLS, SO. DAKOTA, ESTHERVILLE, IOWA, AND MADISON, SO. DAKOTA
Processors of fine quality Ham - Bacon - Sausage - Canned Meats - Pork - Beef - Lamb

Clean as a whistle with

SANFAX 122

THE MIRACLE CHEMICAL THAT DEHAIRS HOGS



★ More Effectively!

★ More Economically!

★ Safer!

★ Faster!

SANFAX 122 with XPA, the exclusive Sanfax additive, insures deeper penetration into hair follicles, loosens the roots quicker... the bristles and root come out together. SANFAX 122 is Guaranteed! You can't lose!

Write or Wire for Information



ATLANTA

The SANFAX Company

CHICAGO

174 Central Ave.
Atlanta, Georgia

Packer Features Service in New Retail Ad Approach

A NEW human interest approach to meat advertising, which emphasizes service rather than price, is creating much interest among housewives and attracting many new customers to the retail outlets of an eastern packing company.

The firm is Trunz, Inc., Brooklyn, which has 72 meat markets on Long Island, Staten Island and in Westchester County, New York.

Until recently, Trunz advertising had been devoted largely to listings of choice meats with prices in display.

Then the company appointed the advertising agency of Weiss & Geller, New York, Inc., to create a new distinctive campaign.

Trunz long had prided itself on the high quality of its fresh and ready-to-serve meats and meat products, on its daily deliveries from the packaging plant to each of its mar-

kets and on the personal services which Trunz shop managers and their assistants give to each customer.

It was decided to feature each of Trunz's specialized services, in a series of human interest, small space advertisements. These appear several times each week, in addition to three-column advertisements used on Thursdays, listing from four to six specific meat items, priced competitively for the qualities offered. Newspapers, a number of suburban weeklies and foreign language newspapers are being used in addition to spot radio programs weekly over two stations.

The new campaign, launched after Labor Day, has already resulted in attracting many new customers to the Trunz meat shops. Old-time residents, as well as newcomers to the neighborhoods, daily tell Trunz market managers that they never knew about the distinctive Trunz services.

Headlined provocatively: "You can't eat a price sign!"



Scale Watcher?

We love you to scan our scales! Everybody's honest weights are the same... but everybody's meats are not the same high quality as Trunz. So, as you watch the scales, please remember that—at Trunz—you always get more edible meat per dollar. We trim cuts close to serve you from paying for waste. At Trunz all meats are U. S. Government inspected.

TRUST Trunz FOR QUALITY

for address of your nearest shop... call TV 8-3400



What's your problem, lady?

MAYBE YOU'D LIKE TO KNOW:

- How thick should a steak be... for best flavor?
- How many lamb chops are needed for a party of four?
- How large a chicken to buy... for dinner for two?
- What portion of beef is most economical to stew?

Your neighborhood Trunz Meat Shop men know the answers... Every Trunz Meat Clerk is a meat expert.

All Trunz Beef, Veal and Lamb is U. S. Choice. All Trunz Poultry is Grade A
All Trunz Pork is the finest and freshest—City-dressed

TRUST Trunz FOR QUALITY

... "A Price Sign has no flavor" ... "How does a bargain taste?" ... "Scale Watcher?" etc., and humorously illustrated, each advertisement reminds readers that enjoyment, rather than a penny or two less, is best worth shopping for when meats are bought.

The new advertising was introduced by a full page, titled: "Maybe it was a hard life for a boy..." outlining the history of the Trunz business from its first small shop which was opened 51 years ago. Max Trunz, chairman of the board and founder of the family business, tells the story. It is based on the fact that his son, Charles, now president of Trunz, Inc., never had a Saturday night out until he was 20 years old as he worked in the shops which were open Saturdays until 10 p.m. in those days.

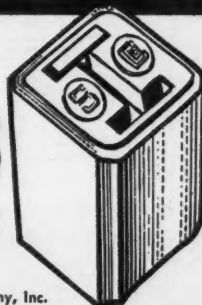
Admittedly the Trunz advertising is a departure from meat price listings, which are the big selling feature of supermarket ads. Many individual operators faced with similar competition may welcome the advice from packer salesmen that they, too, have a language of their own and specialized services to sell.

No Clog! No Fog! No Boggling Down! SELF-TENDING!

STERLING

*** KOOLER KUBES**

Save Work...Time...Trouble...Money!



In Unit Coolers, Brine Spray Cold Diffusers, or Spray Deck Systems!

Heavily compressed 50-lb. refrigeration cubes... dissolve evenly... strengthen brine continuously and uniformly... eliminate labor, guesswork and waste in the handling and measuring of loose salt.

Always uniform. Constant Salometer strength reduces product shrinkage... icing of coils. Clean brine prevents clogging of spray nozzles... chill-room fog. Less salt... less work... better results all around!

Try Sterling KOOLER KUBES Today! Or, for information, write
INTERNATIONAL SALT COMPANY, INC.
Scranton 2, Pa.

*Trademark International Salt Company, Inc.

TABLE 1—ANTE MORTEM AND POST MORTEM INSPECTIONS OF ANIMALS, FISCAL YEAR 1955

Kind of Animal	Ante mortem inspection			Post mortem inspection		
	Passed	Suspected ¹	Condemned ²	Total	Passed	Condemned ²
Cattle	18,630,421	95,435	2,728	18,728,579	18,643,780	81,675
Calves	7,694,020	6,220	795	7,601,035	7,563,224	37,801
Sheep	14,484,310	4,498	589	14,489,397	14,432,021	56,691
Goats	86,651	9	2	86,662	86,305	454
Swine	56,978,536	77,273	1,437	57,057,246	56,951,433	104,005
Horses ³	237,394	70	14	237,478	236,424	1,038
Total	98,011,332	183,505	4,560	98,200,397	97,913,097	281,664

¹"Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post mortem inspection.

²For causes and additional condemnations, see tables 2 to 4 inclusive.

³Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

⁴Includes 823 previously suspected animals that died in pens.

THE MEAT Inspection Branch of USDA's Agricultural Marketing Service in the fiscal year 1955 chalked up its forty-ninth year of almost continuous expansion to keep abreast of an ever-growing industry. In its report on the year's activities, MIB indicated that 1,149 establishments in 446 cities and towns were under federal inspection, of which 479 were slaughtering establishments and 641 were engaged in meat processing. This was five slaughtering and 48 processing plants more than at the close of 1954.

The seven laboratories maintained by the branch examined 29,085 samples of meat and meat food products and ingredients and substances used

More Meat, Plants, Building and Packaging in MIB's Year

in preparation of these industry items.

Animal food inspection was conducted in 19 plants located in 16 cities. Production of canned food or canned or fresh frozen food component under certification amounted to 408,257,276 lbs.

Approval was given 36,631 new labels and sketches for proposed labels at inspected establishments (against 31,340 a year earlier) and for the use of 920 labels for meat and meat food products intended for importation. Because they did not comply with labeling requirements, approval was withheld from 2,265 labels and sketches.

Drawings and specifications were reviewed for 911 projects for new or remodeled structures. MIB approved 703 projects representing approximately \$29,000,000 worth of construction. The previous year's total was \$27,000,000.

Investigations of alleged violations were being made continuously. Such violations consisted principally of the unauthorized interstate movement of nonfederally inspected meat or product.

Results of antemortem and post-mortem inspection are given in Table 1. Meat and meat food products prepared and processed under federal in-

TABLE 2—MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER SUPERVISION, FISCAL YEAR 1955

Products	Quantity Pounds
Placed in cure:	
Beef	164,672,208
Pork	3,451,336,426
Other	1,957,685
Smoked and/or dried:	
Beef	60,244,221
Pork	2,439,226,080
Cook meat:	
Beef	73,101,077
Pork	307,671,355
Other	4,966,107
Sausage:	
Fresh finished	221,700,872
Fresh to be dried or semi-dried	130,224,210
Frankfurters, wieners	583,978,872
Other	615,356,815
Loaf, head cheese, chili con carne	199,550,183
Steaks, chops, roasts	647,475,136
Meat extract	2,351,403
Sliced bacon	870,459,413
Sliced other	124,921,064
Hamburger	146,647,548
Miscellaneous Meat Products	57,490,791
Lard:	
Rendered	1,905,963,444
Refined	1,422,965,360
Oleo stock	114,267,593
Edible tallow	153,329,341
Rendered pork fat:	
Rendered	104,058,865
Refined	62,007,297
Compound containing animal fat	504,920,765
Oleomargarine containing animal fat	36,653,965
Canned products	1,915,940,600
Horse meat products:	
Cured	7,102,178
Chopped	21,733,926
Edible oil	352,310
Canned horse meat	21,225,979
Total	116,373,853,029

¹This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing first and then canning.

TABLE 3—MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, FISCAL YEAR 1955¹

Product	Quantity Pounds	In containers holding 3 lb. or over Pounds	In containers holding under 3 lbs. Pounds
Luncheon meat	292,088,290	159,765,744	132,225,546
Canned hams (whole or fractional)	205,873,876	205,873,876	5,027,583
Corned beef hash	35,764,380	1,827,884	33,936,496
Beef hash	35,625,817	1,762,026	33,863,791
Chili con carne	123,830,942	6,459,500	117,371,442
Viennas	57,715,104	1,784,084	55,931,020
Frankfurters or wieners in brine or sauce	5,077,353	199,318	4,877,935
Deviled ham	7,943,029	50,630	7,892,379
Other potted and deviled meat food products	45,496,433	68,262	45,428,171
Tamales	31,797,885	1,884,189	29,913,696
Sliced dried beef	5,195,747	277,600	4,918,147
Liver product	1,805,696		1,805,696
Chopped beef	10,947,940	177,314	10,770,626
Meat Stew (all types)	74,141,373	4,810,003	69,331,370
Spaghetti meat products (all types)	65,954,923	1,951,482	64,003,441
Tongue (not pickled)	2,460,935	801,688	1,569,247
Vinegar pickled products	26,139,118	9,773,169	16,365,949
Sausage	9,943,517	51,571	9,891,946
Hamburger, roasted or corned beef, meat and gravy	29,994,288	1,330,530	28,663,758
Soups	498,074,398	19,145,245	478,929,153
Sausage in oil	6,492,966	3,456,252	3,036,714
Tripe	5,796,483	7,314	5,789,169
Brains	2,901,352	146,820	2,754,532
Bacon	653,882	476,810	177,072
Canned Loins and Picnics	12,892,443	12,440,042	460,401
All other products containing:			
20% or more meat and/or meat byproducts	99,867,638	3,936,316	95,932,322
Less than 20%	168,401,072	3,962,840	164,438,232
Canned horse meat	21,225,979		21,225,979
Total	1,883,602,759	437,443,946	1,446,158,813

¹Canned product less product for Department of Defense.

²Beginning the first week of January 1955, the categories Corned Beef Hash and Bulk Sausage were broadened and they became Beef Hash and Sausage respectively. The categories Liver Products and Bacon were dropped and these products are now reported under "All other products containing meat and/or meat byproducts". The categories chopped Beef and Canned Loins and Picnics were added.

Here's a good man to know— an expert on saving money

This is your Koppers salesman. He can show you how to save money through the use of **dbpc**[®] food grade antioxidant—Koppers' economical inhibitor that protects foods against deterioration for slightly more than one cent per 100 pounds.

He'll show you, too, how you can formulate your own antioxidant solutions with white, free-flowing **dbpc** crystals—highly soluble in animal and vegetable oils. Furthermore, **dbpc** possesses good

stability, is convenient to handle, and does not impart color, odor or flavor to foods.

It will be worth your while to find out how an extremely small amount of **dbpc**—as little as 1 part in 10,000—added to the product at the time of processing can effectively inhibit deterioration, reduce waste and save you money. For complete information, write to Koppers Company, Inc., Chemical Division, NP-115 Pittsburgh 19, Pennsylvania.

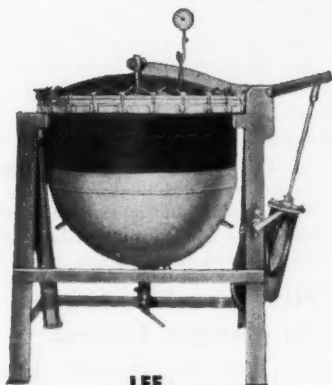


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MEAT and POULTRY PROCESSING



**LEE
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- Saves 75% of open cooking time
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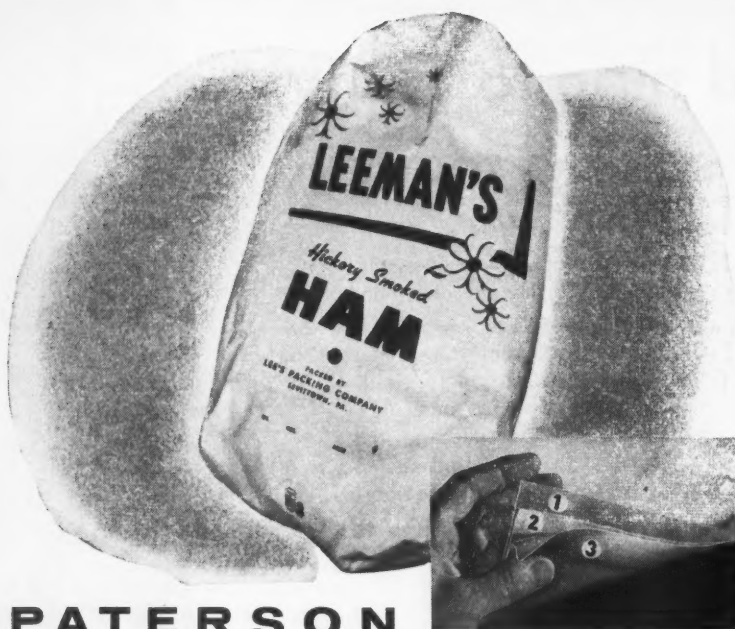
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MEAT BRAZING KETTLE**

- Output of 1200 lbs. per hour
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Write for technical bulletins fully describing each kettle

LEE

METAL PRODUCTS CO., INC., 450 PINE STREET
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PATERSON

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Save you time and Money

With Paterson pre-combined wrappers for ham and bacon there is no collating, no fumbling with loose sheets — and only one invoice to check. The wrappers are complete units bound together at one edge by adhesive. You speed up packaging operations — save time and money.

Paterson TRIP-L-WRAP consists of:

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Also furnished in other combinations

Paterson DU-L-WRAP:

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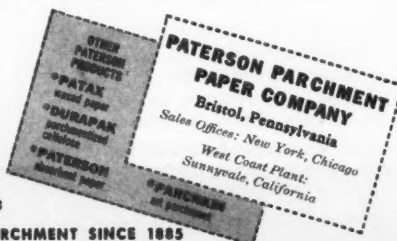
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Furnished to you exquisitely printed — Our plants are specially equipped for printing these wrappers economically in one or more colors — by letterpress or offset lithography. May we send you samples and quote prices? Just tell us your requirements.

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HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



spection for the fiscal year are shown in Table 2. This is a record only of inspection performed and not of the quantity prepared. Canning operations are shown in Table 3.

Imports of meat and meat products from foreign countries totaled 278,837,336 lbs. Of this amount, imports from Canada led the list with 85,276,045 lbs. and Argentina came second with 63,297,024 lbs. Other large shippers of meat to the United States were: Germany, 33,437,628 lbs.; Denmark, 25,720,286 lbs., and New Zealand, 23,410,333 lbs.

MIB certified for export 752,284,074 lbs. of meat products, 16,920,391 lbs. of horse meat, 103,458,093 lbs. of inedible products and 18,722,351 lbs. of casings.

Examination for condition and specification conformance of meat and meat products for government agencies amounted to 171,356,999 lbs. and 274,615,442 lbs., respectively, to the Army and Navy.

Numbers of animals condemned antemortem for various diseases were: cattle, 2,723; calves, 795; sheep, 589; swine, 1,437. Carcasses condemned on postmortem examination were: cattle, 81,675; calves, 37,801; sheep, 56,691; swine, 104,005 head.

FDA Bans Use of Three Coal-Tar Dyes in Foods

The Food and Drug Administration has ordered the removal of three coal-tar dyes, FD&C Orange No. 1, FD&C Orange No. 2 and FD&C Red No. 32, from the list of approved coloring materials which may be added to foods. The order is effective 90 days after publication on November 16 in the *Federal Register*.

Orange No. 1 has been used widely in meat products, especially frankfurters, according to the FDA. The three dyes are harmless in the amounts ordinarily consumed in foods, but recent scientific investigation shows they are not harmless when fed in large amounts, the FDA said.

Meat Promotion Program For Michigan Explored

A preliminary conference between various livestock and meat groups in Michigan was held in East Lansing recently to explore possibilities for a state meat promotion program.

The meeting was called by the Michigan Farm Bureau. Packing company officials invited included Willis Peet of Peet Packing Co., Chesaning; Homer Nichols of Nichols-Foss Packing Co., Bay City, and Walter C. Thomas of Thomasma Brothers, Grand Rapids.

ALL MEAT . . . output, exports, imports, stocks

Holiday Cuts Meat Output 9 Per Cent

Suspension of slaughter in observance of Armistice Day last week cut meat production by 9 per cent as output for the period declined to 426,000,000 lbs., after four weeks of continuous increases, from 468,000,000 lbs. the week before. However, the week's production was 7 per cent larger than the 400,000,000 lbs. turned out in the same 1954 period. Slaughter of all classes was down, with that of cattle off 11 per cent from the previous week and hogs down 8 per cent. Cattle slaughter for the week was 2 per cent below a year ago, while that of hogs was 15 per cent larger than last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week ended	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
Nov. 12, 1955	367	197.1	1,470	198.6	
Nov. 5, 1955	411	218.2	1,601	216.3	
Nov. 13, 1954	374	190.6	1,283	177.1	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number	Production Mil. lbs.	Number	Production Mil. lbs.		
Nov. 12, 1955	161	18.7	250	11.2		426
Nov. 5, 1955	179	21.5	273	12.1		468
Nov. 13, 1954	163	19.4	272	12.4		400

1950-55 HIGH WEEK'S KILL: Cattle, 425,695; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.
1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
	Live	Dressed	Live	Dressed	
Nov. 12, 1955	980	537	235	135	
Nov. 5, 1955	975	531	235	135	
Nov. 13, 1954	958	510	239	138	

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed		
Nov. 12, 1955	210	116	94	45	13.6	47.0
Nov. 5, 1955	215	120	93	44	13.6	51.2
Nov. 13, 1954	219	119	96	46	13.6	41.6

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on November 14 amounted to 4,329,139 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 4,981,534 lbs. of lard reported in storage on October 31 and the 6,372,663 lbs. in storage a year earlier. Total D.S. clear belly stocks were 1,228,999, 725,205 and 2,089,027 lbs., for the three dates, respectively.

	Nov. 14 '55 lbs.	Oct. 31 '55 lbs.	Nov. 14 '54 lbs.
P.S. Lard (a)...	2,038,173	1,753,505	3,261,707
P.S. Lard (b)...	240,000	805,487	39,301
Dry Rendered Lard (a)		40,206	973,209
Dry Rendered Lard (b)		318,591	89,125
Other Lard ...	1,732,375	1,634,820	2,009,321
TOTAL LARD ...	4,329,139	4,981,534	6,372,663
D.S. CL. Bellies (cont.)			
D.S. CL. Bellies (other)	1,228,999	725,205	2,089,027
TOTAL D.S. CL. BELLIES ...	1,228,999	725,205	2,089,027

(a) Made since Oct. 1, 1955.
(b) Made previous to Oct. 1, 1955.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog crop prices ratios compared:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow on Barrows per bu.	Ratios based on Barrows and gilts
Oct. 1955	\$14.44	\$1.188	12.2
Sept. 1955	16.18	1.307	12.4
Oct. 1954	18.92	1.540	12.3

smaller than October 1954 stocks of 233,612,000 lbs. End of October pork stocks were about 15 per cent under the five-year average of 229,160,000 lbs.

Lamb and mutton holdings of 9,489,000 lbs. showed a moderate increase from closing September stocks of 8,683,000 lbs. and were considerably larger than the 7,741,000 lbs. a year ago. The average for such stocks was 10,453,000 lbs.

Veal holdings rose about 3,000,000 lbs. to 13,713,000 lbs. in October from 10,747,000 lbs. a month before, but showed a decline from a year ago stocks of 14,895,000 lbs. Current veal holdings held very close to average for October 31.

October 31 inventories totaling 53,212,000 lbs. of offal were about 1,000,000 lbs. smaller than a month before, but were considerably larger than a year earlier and the average for this time of the year.

Canned meat stocks totaled 24,915,000 lbs. compared with 28,927,000 lbs. at the close of September, 34,821,000 lbs. a year ago and the average of 25,232,000 lbs. Stocks of sausage room products for the three dates and the average were: 12,455,000, 12,895,000, 13,720,000 and 13,544,000 lbs., respectively.

Cold Storage Stocks of Most Meats Increase in October; Volume Up 8%

THE movement of meats into cold storage in October was fairly general, although there were exceptions, a U. S. Department of Agriculture

1950-54 average of 479,583,000 lbs.

Beef inventories rose by about 13,000,000 lbs. to 123,125,000 lbs. since the close of September and were

U. S. COLD STORAGE STOCKS, OCTOBER 31, 1955

	Oct. 31 1955	Oct. 31 1954	Sept. 30 1955	5-Yr. Av. 1950-54
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, cured	113,954	113,684	100,799	132,741
Beef, in cure and cured	9,171	9,139	9,340	9,003
Total beef	123,125	122,823	110,139	141,744
Pork, Frozen	108,572	132,135	94,074	98,903
Pork, D.S. in cure and cured	14,629	20,025	13,582	20,295
Pork, S.P. in cure and cured	78,270	81,432	71,526	109,902
Total pork	201,471	233,612	179,182	229,160
Lamb and Mutton, frozen	9,489	7,741	8,683	10,453
Veal, frozen	13,713	14,895	10,747	13,270
All offal	53,212	49,952	54,537	46,180
Canned meat and meat products	24,915	34,821	28,927	25,232
Sausage room products	12,455	13,720	12,895	13,544
Total, all meats	438,380	478,564	405,110	479,583

The government holds in cold storage outside of processors' hands 3,659,000 lbs. of beef and 3,303,000 lbs. of pork.

report indicated. The total volume of all meats in cold storage on October 31 amounted to 438,380,000 lbs. and this volume was 8 per cent larger than the 405,110,000 lbs. in storage at the close of September. However, end of October stocks were about 9 per cent smaller than the 478,564,000 lbs. at the close of October and the five-year

nearly the same as the 122,823,000 lbs. in storage at the close of October last year. However, current beef stocks were considerably below the 141,744,000-lb. average for the date.

Pork inventories rose by about 12 per cent to 201,471,000 lbs. in October from 179,182,000 lbs. month before, but were about 16 per cent

PROCESSED MEATS . . . SUPPLIES

USDA Would Designate Young Commercial Beef "Standard"

The U. S. Department of Agriculture has proposed that the "Commercial" grade of beef be divided into two new grades designated as "Standard" and "Commercial." The present grades for beef are "Prime," "Choice," "Good," "Commercial," "Utility and Cutter and Canner."

It was proposed that the division of the present Commercial grade be made on the basis of maturity and that the grade name "Standard" be applied to beef from carcasses of younger animals of the grade and that "Commercial" be retained for beef from mature animals falling in the present Commercial grade. The change is proposed in response to a recommendation from the Cattle and Beef Industry Committee.

The present Commercial grade includes carcasses from animals within the full range of maturity as animals are marketed. It differs in this respect from the Prime, Choice and Good grades which are restricted to carcasses from relatively young cattle. It was the opinion of the committee that it is impractical to merchandise, under the same grade designation, beef from young animals which may qualify for the Commercial grade with only a small quantity of fat together with beef from much older animals which is required to have a much greater degree of fatness.

In some sections of the country where substantial portions of the younger type of Commercial beef are produced and consumed, it is believed

that some of this type of beef is not now being federally graded because of prejudice against the name "Commercial" which has come to be associated with beef from older animals. It was the Committee's opinion that, if Commercial beef as produced from young cattle were segregated from that produced from older cattle and also given an appropriate name, a greater proportion of the younger beef would be federally graded. This would result in increasing the marketing efficiency for meat of this grade and be beneficial to both producer and consumer.

The proposal to divide the Commercial grade of beef into two new grades designated as Standard and Commercial was published in the November 15, 1955 issue of the *Federal Register*. Any person who wishes to submit written data, views and arguments concerning the proposed amendment may do so by filing them with the Director of the Livestock Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C., within 60 days after that date.

Meat Index At New Low

The wholesale price index on meats continued its decline, falling to 75.6 in the week ended November 8 from 77.1 the week before, according to the Bureau of Labor Statistics. This is a new low for meats in a long time and compared with the November 1954 index of 85.9. Average primary market prices declined 0.1 to settle at 111.3 on the basis of the 1947-49 average of 100 per cent.

Twenty-One Vendors Offer 25,576,200 Lbs. Lard To USDA

Last week's U. S. Department of Agriculture contracts for the purchase of 1,915,200 lbs. of lard were made from a total of 25,576,200 lbs. offered by 21 vendors. Lard under contract will be delivered during the period of December 19 through January 14. The product will move directly into use through the school lunch program and other eligible outlets.

The USDA is issuing an invitation calling for next offers to sell lard to the USDA to be due not later than 2 p.m., November 21. Delivery will be in the same period as for lard under the first contracts.

The USDA will also receive offers on lard not later than 2 p.m., November 28. Terms and conditions for the lard purchases are in announcement LD-207. Further information can be obtained from the Livestock and Dairy Division, CSS, USDA, Washington 25, D. C.

USDA will announce action on offers to sell canned pork products—pork and gravy, luncheon meat, and canned ham.

Following are details of the first lard contract awards:

Company and f.o.b. point	Quantity	Container	F.o.b. plant Price per lb.
Madison, Wis.	120,000	50-lb.	12.10
Madison, Wis.	120,000	50-lb.	12.22
Cudahy Pkg. Co.	60,000	50-lb.	12.875
Omaha	60,000	50-lb.	13.00
Swift & Co.	144,000	3-lb.	15.31
Omaha	345,600	3-lb.	15.69
St. Paul, Minn.	374,400	3-lb.	15.94
Armour & Co.	345,600	3-lb.	15.88
Chicago, Ill.	345,600	3-lb.	15.88
Ft. Worth, Tex.	345,600	3-lb.	15.88

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog cas., 44	
Pork sausage, bulk33 @34½	
Pork sausage, sheep cas., 49	@50
1-lb. pkge.	
Pork sausage, sheep cas., 48	
5/6-lb. pkge.	
Frankfurters, sheep cas. 47½ @56	
Frankfurters, skinless39 @41	
Bologna (ring)	
Bologna, artificial cas.31 @32½	
Smoked liver, hog bungs. 43½ @44	
Smoked liver, art. cas.34 @36½	
New Eng. lunch, spec.57 @59	
Polish sausage, smoked.51 @57	
Tongue and blood42½ @48	
Olive loaf44½ @46	
Pepper loaf51½ @58	
Pickle & Pimiento loaf.39 @40½	

SEEDS AND HERBS

(L.c.l. prices)

Whole	Ground for sausage
Caraway seed25	30
Cominos seed22	27
Mustard seed, fancy23	
Yellow American. 18	
Oregano34	
Coriander, Morocco22	26
Marjoram, French 46	52
Sage, Dalmatian, No. 158	66

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs87 @92	
Thuringer42 @49	
Farmer70 @73	
Holsteiner72 @75	
B. C. Salami77 @80	
Pepperoni66 @70	
Genoa style salami, ch.91 @94	
Cooked Salami42 @45	
Sicilian84 @85	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime1.03	1.12	
Resifted1.10	1.18	
Chili Powder	47	
Chili Pepper	41	
Cloves, Zanzibar59	65	
Ginger, Jam., unbl.72	76	
Mace, fancy, Banda.3.05	3.30	
West IndiesNone qtd.		
East Indies	3.20	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg.	80	
Paprika, Spanish51		
Pepper, cayenne54		
Pepper: Red, No. 153		
White58	62	
Black49	53	

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings: Domestic rounds, 1½ to 1½ inch60 @ 80	
Domestic rounds, over 1½ inch, 140 pack.75 @ 80	
Export rounds, wide, over 1½ in.1.25 @ 1.50	
Export rounds, med. 1½ @ 1½ in.85 @ 1.15	
Export rounds, narrow, 1½ @ 1½ in.1.00 @ 1.25	
No. 1 weas., 24 in. up. 12 @ 16	
No. 2 weas., 22 in. up. 9 @ 13	
No. 2 weasands8 @ 10	
Middles, sew. 1½ @ 2½ inch1.25 @ 1.50	
Middles, select, wide. 2 @ 2½ inch1.75 @ 2.10	
Middles, extra select. 2½ @ 2½ inch1.85 @ 2.50	
Beef bungs, exp. No. 1. 25 @ 34	
Beef bungs, domestic. 20 @ 25	
Dried or salt, bladders, piece: 8-10 in. wide, flat.9 @ 15	
10-12 in. wide, flat.9 @ 13	
12-15 in. wide, flat.14 @ 22	
Pork casings: Extra narrow, 20 mm. & down4.00 @ 4.35	
Narrow, medium, 29 @ 32 mm.3.70 @ 4.15	
32 @ 35 mm.2.30 @ 2.60	
Spec. med., 35 @ 38 mm.1.50 @ 1.85	

Sow bungs54 @ 58	
Export bungs, 34 in. cut 45 @ 65	
Lge. pr. bungs, 34 in.27 @ 36	
Med. prime bungs, 34 in. cut20 @ 26	
Hog middles, 1 per set, cap. off55 @ 70	
Sheep casings (per bank): 26/28 mm.5.15 @ 5.75	
24/26 mm.5.50 @ 5.85	
22/24 mm.4.75 @ 5.15	
20/22 mm.3.75 @ 4.25	
18/20 mm.2.75 @ 2.95	
16/18 mm.1.75 @ 2.25	

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs., only paper sacked f.o.b. Chgo. gran., ton	28.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—Raw, 96 basis, f.o.b. N.Y.	5.90
Refined standard cane gran., basis (Chgo.)	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.35
Dextrose, per cwt. Cerelease, Reg. No. 53	7.55
Ex-Wh'ee., Chicago	7.65

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Nov. 15, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)	
Native steer:	
Prime, 600/700	30 @36 1/2
Choice, 500/700	35 1/2
Choice, 700/800	34
Good, 500/700	32
Commercial cows	22 @32 1/2
Bull	24
Canner & cutter cows	19

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/8/90	46n
Foreqtrs., 5/8/90	29n
Rounds, all wts.	42
Trd. loins, 50/70 (lcl) 69	@72
Sq. chucks, 70/90	31
Arm chucks, 80/110	29
Briskets	25
Ribs, 25/35 (lcl)	50 @52
Navels, No. 1	11 @11 1/2
Flanks, rough No. 1	12 1/2 @13

Choice:	
Hindqtrs., 5/8/90	42 1/2
Foreqtrs., 5/8/90	27 1/2 @28
Rounds, all wts.	40 @41
Trd. loins, 50/60 (lcl) 50	@62
Sq. chucks, 70/90	20 1/2 @32
Arm chucks, 20/110	28 @30
Ribs, 25/35 (lcl)	45 @46
Navels, No. 1	11 @11 1/2
Flanks, rough No. 1	12 1/2 @13

Good:	
Rounds	40 @41
Sq. cut chucks	30 @31
Briskets	23 @24
Ribs	42 @45
Loins	42 @47

COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60@68	Cows, 3in.	50@61
70@77	Cows, 3/4	62@64
75@82	Cows, 3/5	70@72
83@90	Cows, 5/8	85@88
	Bulls, 5/8	85@88

BEEF HAM SETS

Insides, 12/up	39
Outsides, 8/up	35 1/2
Knuckles, 7 1/2/up	39

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	16 @17
Good, 70/down	15 @16

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles	San Francisco	No. Portland
	Nov. 15	Nov. 15	Nov. 15

STEER:			
Choice:			
500-600 lbs.	\$34.00@35.00	\$36.00@38.00	\$38.00@40.00
600-700 lbs.	35.00@34.00	34.00@36.00	36.00@40.00

Good:			
500-600 lbs.	31.00@33.00	33.00@35.00	34.00@38.00
600-700 lbs.	30.00@32.00	31.00@33.00	33.00@36.00

Commercial:			
350-800 lbs.	29.00@32.00	30.00@32.00	30.00@34.00

COW:			
Commercial, all wts.	22.00@24.00	23.00@27.00	22.00@28.00
Utility, all wts.	19.00@22.00	20.00@23.00	20.00@26.00
Canner-cutter	None quoted	17.00@20.00	17.00@20.00

FRESH CALF (Skin-off)

Choice:	(Skin-off)	(Skin-off)	(Skin-off)
200 lbs. down	36.00@39.00	33.00@35.00	33.00@37.00
Good:			
200 lbs. down	34.00@37.00	32.00@34.00	30.00@34.00

LAMB (Carcass):

Prime:			
40-50 lbs.	38.00@41.00	39.00@41.00	38.00@41.00
50-80 lbs.	38.00@39.00	37.00@39.00	37.00@40.00

Choice:			
40-50 lbs.	38.00@41.00	39.00@41.00	38.00@41.00
50-80 lbs.	38.00@39.00	37.00@39.00	37.00@40.00
Good, all wts.	35.00@39.00	35.00@38.00	30.00@39.00

MUTTON (EWE):

Choice, 70 lbs. down	14.00@16.00	None quoted	12.00@14.00
Good, 70 lbs. down	14.00@16.00	None quoted	12.00@14.00

BEEF PRODUCTS

Tongues, No. 1, 100's	26 1/2 @29
Hearts, reg., 100's	11
Livers, sel., 30/50's	24 1/2
Livers, reg., 35/50's	16 1/2
Lips, scalded, 100's	7 1/2
Lips, unscaled, 100's	7
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	5 1/2
Lungs, 100's	5 1/2
Melts, 100's	5 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	35
Veal breads, under 12 oz.	58
12 oz. up	90
Calf tongue, 1 lb./down	18
Ox tails, over 1/2 lb.	13
Ox tails, under 1/2 lb.	15

BEEF SAUS. MATERIALS

FRESH

C. C. cow meat, bbls.	29
Bull meat, bon's, bbls.	33
Beef trim., 75/85, bbls.	20 1/2 @21
Beef trim., 85/90, bbls.	25 1/2
Bon's chucks, bbls.	29 @29 1/2
Beef cheek meat,	
trmd. bbls.	17
Beef head meat, bbls.	16 1/2
Shank meat, bbls.	31 @31 1/2
Veal trim., bon's, bbls.	24 @24 1/2

VEAL—SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$38.00@40.00
Prime, 110/150	38.00@39.00
Choice, 50/80	27.00@31.00
Choice, 80/110	34.00@36.00
Choice, 110/150	34.00@36.00
Good, 50/80	25.00@28.00
Good, 80/110	31.00@33.00
Good, 110/150	31.00@33.00
Commercial, all wts.	21.00@28.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	39 @41
Prime, 50/60	38 @40
Choice, 40/50	39 @41
Choice, 50/60	38 @40
Good, all wts.	37 @40

NEW YORK

Nov. 15, 1955

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)	
Steer:	
Prime carc., 6/700	\$38.00@40.00
Prime carc., 7/800	38.0 @38.00
Choice carc., 6/700	36.00@38.00
Choice carc., 7/800	35.00@36.50
Hinds., pr., 6/700	47.00@50.00
Hinds., pr., 7/800	45.00@48.00
Hinds., ch., 6/700	45.00@48.00
Hinds., ch., 7/800	44.00@47.00

BEEF CUTS

(L.C.I. prices)	
Prime steer:	
Hindqtrs., 6/700	50.0 @52.0
Hindqtrs., 700/800	47.0 @50.0
Hindqtrs., 800/900	43.0 @46.0
Rounds, flank off	41.0 @43.0
Rounds, diamond bone,	
flank off	43.0 @45.0
Short loins, untrim.	60.0 @70.0
Short loins, trim.	82.0 @90.0
Flanks	14.0 @15.0
Ribs (7 bone cut)	46.0 @55.0
Arm chucks	32.0 @34.0
Briskets	27.0 @29.0
Plates	12.0 @13.0
Foreqtrs., (Kosher)	36.0 @38.0
Arm Chucks (Kosher)	35.0 @39.0

Choice steer:	
Hindqtrs., 600/700	48.0 @50.0
Hindqtrs., 700/800	44.0 @48.0
Hindqtrs., 800/900	42.0 @45.0
Rounds, flank off	41.0 @42.0
Rounds, diamond bone,	
flank off	42.0 @44.0
Short loins, untrim.	55.0 @60.0
Short loins, trim.	72.0 @85.0
Flanks	13.0 @15.0
Ribs (7 bone cut)	43.0 @52.0
Arm Chucks	31.0 @33.0
Briskets	26.0 @28.0
Plates	12.0 @13.0
Foreqtrs., (Kosher)	32.0 @37.0
Arm Chucks (Kosher)	34.0 @36.0

FANCY MEATS

(L.C.I. prices)	
Veal breads, under 6 oz.	51
6/12 oz.	51
12 oz./up	84
Beef livers, selected	28
Beef kidneys	13
Oxtails, 1/2 lb./up, from	12

LAMB

(L.C.I. carcass prices)	
Prime, 30/40	\$44.00@46.00
Prime, 40/45	47.00@50.00
Prime, 45/55	45.00@48.00
Choice, 30/40	43.00@45.00
Choice, 40/45	40.00@48.00
Choice, 45/55	42.0 @44.00
Good, 30/40	41.0 @43.00
Good, 40/45	43.00@46.00
Good, 45/55	40.00@42.00
Good, 55/65	38.00@40.00

Western	
Prime, 45/dn.	\$41.00@42.00
Prime, 45/55	42.00@43.00
Choice, 45/dn.	40.00@42.00
Choice, 45/55	41.00@43.00
Choice, 55/65	40.00@41.00
Good, 45/dn.	36.00@37.00
Good, 45/55	37.00@39.00
Good, 55/65	37.00@39.00

VEAL—SKIN OFF

(L.C.I. carcass prices)	
Prime, 80/130	\$39.00@42.00
Choice, 80/130	33.00@37.00
Good, 50/80	23.00@25.00
Good, 80/130	28.00@32.00
Com'l, 50/80	22.00@25.00
Com'l, 80/130	23.00@24.00
Choice calf, 130/170	28.0 @28.00

BUTCHER'S FAT

Shop fat (cwt.)	\$2.00
Breast fat (cwt.)	3.00
Edible suet (cwt.)	3.25
Indeal suet (cwt.)	3.25

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended Nov. 12, 1955 with comparisons.)

STEER AND HEIFER:	Carcass
Week ended Nov. 12	9,372
Week previous	14,291

COW:	
Week ended Nov. 12	1,862
Week previous	1,771

BULL:	
Week ended Nov. 12	355
Week previous	491

VEAL:	
Week ended Nov. 12	9,226
Week previous	12,956

LAMB:	
Week ended Nov. 12	23,018
Week previous	31,117

MUTTON:	
Week ended Nov. 12	722
Week previous	698

HOG AND PIG:	
Week ended Nov. 12	9,681
Week previous	9,470

PORK CUTS:	
Week ended Nov. 12	1,098,402
Week previous	1,926,319

BEEF CUTS:	
Week ended Nov. 12	115,579
Week previous	162,422

VEAL AND CALF CUTS:	
Week ended Nov. 12	4,631
Week previous	6,796

LAMB AND MUTTON:	
Week ended Nov. 12	10,920
Week previous	6,750

BEEF CURED:	
Week ended Nov. 12	25,211
Week previous	207,380

PORK CURED AND SMOKED:	
Week ended Nov. 12	492,650

LARD AND PORK FAT:	
Week ended Nov. 12	5,190
Week previous	7,578

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Nov. 12	10,603
Week previous	13,408

CALVES:	
Week ended Nov. 12	11,148
Week previous	13,979

HOGS:	
Week ended Nov. 12	51,098
Week previous	61,784

SHEEP:	
Week ended Nov. 12	43,673
Week previous	48,720

COUNTRY DRESSED MEAT	
VEAL:	
Week ended Nov. 12	5,850
Week previous	7,473

HOGS:	
Week ended Nov. 12	233
Week previous	260

LAMB AND MUTTON:	
Week ended Nov. 12	216
Week previous	232

PHILA. FRESH MEATS

Nov. 15, 1955

WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$38.00@39.00
Choice, 700/900	35.50@38.00
Good, 500/800	35.00@37.00

COW:	
Com'l, all wts.	26.00@27.00
Utility, all wts.	22.00@23.50

VEAL (SKIN OFF):	
Choice, 80/110	36.00@38.00
Choice, 110/150	37.00@39.00
Good, 50/80	30.00@32.00
Good, 80/110	32.00@34.00
Good, 110/150	32.00@35.00

LAMB:	
Prime, 30/45	42.00@45.00
Prime, 45/55	42.00@45.00</

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PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlott Basis, Chicago Price Zone, Nov. 16, 1955)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
10/12	40	24 1/2 n	24 1/2 n
12/14	36 1/2	24 1/2 n	24 1/2 n
14/16	35	20 1/2	20 1/2
16/18	34	19	19
18/20	34	16 1/2	16 1/2
20/22	35	15 1/2	15 1/2
22/24	35	15	15
24/26	35 n		
25/30	32 n		
25/30, 2 1/2 in.	29 1/2		

Note: Regular Hams 2 1/2 in. under skinned.

PICNICS

Fresh or F.F.A.	Frozen
4/6	21
6/8	19
8/10	18 1/2 n
10/12	18
12/14	18 n
8/up, 2 1/2 in.	18 n

FAT BACKS

Fresh or Frozen	Cured
8 1/2 n	6/8
9 n	8/10
10 1/2 n	10/12
13 n	12/14
14 n	14/16
14 n	16/18
14 n	18/20
14 n	20/25

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, NOV. 11, 1955

Open	High	Low	Close
Nov. 11.75	11.90	11.75	11.75b
Dec. 11.60	11.75	11.60	11.65a
Jan. 11.40	11.50	11.37	11.42a
Mar. 11.40	11.50	11.40	11.45

Sales: 5,240,000 lbs.
Open interest at close Thurs.
Nov. 10: Nov. 15b, Dec. 42b, Jan. 183, Mar. 319, and May 140 lots.

MONDAY, NOV. 14, 1955

Nov. 11.50	11.70	11.40	11.60
Dec. 11.45	11.57	11.40	11.47a
Jan. 11.25	11.45	11.20	11.45
Mar. 11.20	11.45	11.15	11.40b
May 11.42	11.50	11.42	11.50a

Sales: 7,560,000 lbs.
Open interest at close Fri., Nov. 11: Nov. 157, Dec. 433, Jan. 190, Mar. 340, and May 138 lots.

TUESDAY, NOV. 15, 1955

Nov. 11.52	11.67	11.52	11.52b
Dec. 11.42	11.50	11.35	11.42
Jan. 11.37	11.40	11.30	11.40b
Mar. 11.42	11.45	11.30	11.42
May 11.45	11.50	11.45	11.50

Sales: 4,120,000 lbs.
Open interest at close Mon., Nov. 14: Nov. 140, Dec. 448, Jan. 197, Mar. 356, and May 142 lots.

WEDNESDAY, NOV. 16, 1955

Nov. 11.52	11.85	11.52	11.62a
Dec. 11.45	11.70	11.45	11.50-47
Jan. 11.45	11.65	11.45	11.47a
Mar. 11.45	11.72	11.45	11.57
May 11.60	11.75	11.60	11.60

Sales: 9,320,000 lbs.
Open interest at close Tues., Nov.

Sales: 6,000,000 lbs.
Open interest at close Tues., Nov. 15: Nov. 137, Dec. 442, Jan. 196, Mar. 356, and May 145 lots.

THURSDAY, NOV. 17, 1955

Nov. 11.55	11.87	11.50	11.77
Dec. 11.40	11.70	11.40	11.67
Jan. 11.40	11.60	11.37	11.57
Mar. 11.47	11.75	11.45	11.75a
May 11.55	11.72	11.55	11.72b

Sales: 6,000,000 lbs.
Open interest at close Wed. Nov. 16: Nov. 170, Dec. 446, Jan. 202, Mar. 356, and May 148 lots.

NOVEMBER 19, 1955

HOG CUT-OUT VALUES DECIDEDLY BETTER

(Chicago costs and credits, first two days of the week.)

Hog cut-out values improved appreciably this week as the live market plunged to its lowest levels in about 13 years early in the week. Some classes dipped a dollar or more. Pork, however, failed to match the decline in live hogs.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
Lean cuts	per cwt. \$10.29	per cwt. \$9.55	per cwt. \$9.66
Fat cuts, lard	per cwt. 4.21	per cwt. 4.25	per cwt. 3.98
Ribs, trimmings, etc.	per cwt. 1.57	per cwt. 1.52	per cwt. 1.40
Cost of hogs	\$12.67	\$12.34	\$11.79
Condemnation loss	.02	.02	.02
Handling, overhead	1.57	1.39	1.26
TOTAL COST	\$14.26	\$13.75	\$13.07
TOTAL VALUE	\$20.51	\$19.36	\$18.28
Cutting margin	\$6.25	\$5.61	\$5.21
Margin last week	+.98	+.86	+.88

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Nov. 15	San Francisco Nov. 15	No. Portland Nov. 15
FRESH PORK Carcasses: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs., U.S. 1-3.	None quoted	\$26.00@28.00	None quoted
120-170 lbs., U.S. 1-3.	\$24.00@26.00	23.00@26.00	\$22.50@24.00

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	36.00@41.00	42.00@46.00	38.50@44.00
10-12 lbs.	36.00@41.00	42.00@46.00	38.50@44.00
12-16 lbs.	36.00@41.00	44.00@47.00	38.50@43.00

PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	27.00@35.00	30.00@34.00	32.00@35.00

HAMS, skinned:			
12-16 lbs.	43.00@47.00	47.00@49.00	47.00@52.50
16-18 lbs.	43.00@47.00	45.00@47.00	47.00@52.50

BACON "D-y" Cure No. 1:

8-10 lbs.	36.00@42.00	48.00@52.00	42.00@46.00
8-10 lbs.	34.00@39.00	44.00@48.00	40.00@43.00
10-12 lbs.	32.00@38.00	40.00@44.00	38.00@40.00

LARD, Refined:			
1-lb. cartons	15.00@17.50	18.00@19.00	14.50@16.50
50-lb. cartons & cans.	14.50@17.00	16.00@18.00	None quoted
Tierces	13.50@16.50	16.00@17.00	13.00@15.50

N.Y. FRESH PORK CUTS

Nov. 15, 1955

(L.C.I. prices)

	Western
Pork loins, 8/12	\$37.00@39.00
Pork loins, 12/16	36.00@37.00
Hams, sknd, 10/14	41.00@43.00
Boston butts, 4/8	30.00@32.00
Spareribs, 3/down	34.00@36.00
Pork trim., regular	28.00
Pork trim., spec. 50%	44.00

CITY

	Box lots
Hams, sknd, 10/14	\$43.00@48.00
Pork loins, 8/12	39.00@43.00
Pork loins, 12/14	38.00@42.00
Picnics, 4/8	26.00@28.00
Boston Butts, 4/9	32.00@36.00
Spareribs, 3/down	34.00@39.00

N. Y. DRESSED HOGS

(L.C.I. prices)

(Heads on, leaf fat in)

50 to 75 lbs.	\$23.25@26.25
75 to 100 lbs.	23.25@26.25
100 to 125 lbs.	23.25@26.25
125 to 150 lbs.	23.25@26.25

CHGO. WHOLESALE

SMOKED MEATS

Nov. 15, 1955

Hams, skinned, 14/16 lbs., wrapped	44
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	45
Hams, skinned, 16/18 lbs., wrapped	44
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	45 1/2
Bacon, fancy trimmed, brisket off, 8/16 lbs., wrapped	34 1/2
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	31 1/2
Bacon, No. 1 sliced, 1-lb. open-faced layers	42

CHGO. FRESH PORK AND PORK PRODUCTS

Nov. 15, 1955

(L.C.I. prices)

Hams, skinned, 10/12	41
Hams, skinned, 12/14	37
Hams, skinned, 14/16	36
Picnics, 4/8 lbs., loose	22
Picnics, 6/8 lbs.	21
Pork loins, bon's, 100's	64
Shoulders, 16/dn., loose	24 1/2
Pork livers	12
Tenderloins, fresh, 10's	73
Neck bones, hbls.	6
Ears, 30's	9
Feet, s.c. 30's	6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)

Pork trim., reg. 40%	13
hbls.	13
Pork trim., guar. 50%	13
lean hbls.	13 1/2 @ 14
Pork trim., 80% lean	27 1/2
Pork trim., 95% lean	36
hbls.	36
Pork head meat	17
Pork cheek meat, trim.	24 @ 26

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.50
Kettle rendered tierces, f.o.b. Chicago	14.25
Leaf kettle rendered tierces, f.o.b. Chicago	14.75
Lard flakes, f.o.b. Chicago	16.00
Neutral tierces, f.o.b. Chicago	16.00
Standard shortening, N. & S. (del.)	18.00
Hydro. shortening, N. & S.	19.25

WEEK'S LARD PRICES

	P.S. or Dry	P.S. or Dry	Ref. in 50-lb.
	Dry	Dry	tin-
	(Tierces)	(Tierces)	(Open)
	(Open)	(Open)	(Mkt.)
	(Bd. Trade)	(Mkt.)	(Mkt.)
Nov. 11.85n	10.37 1/2	13.00n	
Nov. 12.11.85n	10.37 1/2	13.00n	
Nov. 14.11.87 1/2 n	10.00	12.75n	
Nov. 15.11.87 1/2 n	10.00	12.75n	
Nov. 16.11.87 1/2 n	10.12 1/2	12.50n	
Nov. 17.11.87 1/2 n	10.25a	12.62 1/2 n	

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Nov. 5, 1955, was 10.9, the USDA has reported. This ratio compared with the 11.3 ratio for the preceding week and 13.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.210, \$1.201 and \$1.484 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Nov. 16, 1955

BLOOD

Unground, per unit of ammonia (bulk)*4.75@5.00n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:*5.00n
Low test*5.00n
Med. test*4.75n
High test*4.75n
Liquid stick, tank cars*1.75

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, ... Carlots, ton 60.00@ 72.50
50% meat, bone scraps, bulk ... 57.50@ 67.50
55% meat scraps, bagged 82.00
60% digester tankage, bagged .. 72.50@ 77.50
60% digester tankage, bulk 70.00@ 75.00
80% blood meal, bagged 117.50@120.00
Steamed bone meal, bagged 85.00
(spec. prep.) 85.00
60% steamed bone meal, bagged 65.00

FERTILIZER MATERIALS

Feather tankage, ground, 3.70
per unit ammonia6.25@6.35
Hoof meal, per unit ammonia6.25@6.35

DRY RENDERED TANKAGE

Low test, per unit prot.*1.10n
Med. test, per unit prot.*1.05n
High test, per unit prot.*1.05n

GELATINE AND GLUE STOCKS

Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton55.00@57.00
Pig skin scraps and trimmings ... 4.75@ 5.00

ANIMAL HAIR

Winter coil dried, per ton*125.00@135.00
Summer coil dried, per ton*60.00@ 65.00
Cattle switches, per piece 4@5¢
Winter processed, gray, lb. 20@21
Summer processed, gray, lb. 12½@13½

n—nominal. n—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, Nov. 16, 1955

Steady prices prevailed in the Midwest late last week, and a moderate trade was consummated. Bleachable fancy tallow sold at 8c and special tallow at 7½c, c.a.f. Chicago. Edible tallow traded at 9¼c and 9½c, Chicago basis. All hog choice white grease was bid at 9c, delivered New York, but held ¼c higher. Bleachable fancy tallow traded at 8½@8¾c, c.a.f. East, product considered.

On Monday of the new week, additional tanks of bleachable fancy tallow, regular production, sold at 8½c, c.a.f. East. Edible tallow was reported available at 9¼c, Chicago. A few tanks of all hog choice white grease sold at 9c, c.a.f. East. No material change was recorded in the local area.

A fair trade developed on Tuesday, with movement of bleachable fancy tallow at 8c, prime tallow at 7¼c, special tallow 7½c and yellow grease at 7c, all c.a.f. Chicago. No. 1 tallow was bid at 7½c, Chicago. Bleachable

fancy tallow was reported available at 8½c, c.a.f. Chicago.

All hog choice white grease sold at 9c, c.a.f. East, with later bids reduced fractionally by some sources. Several tanks of bleachable fancy tallow sold at 8½c, c.a.f. New York, and New Orleans. Some trade was also done on prime tallow at 8¼c, delivered New Orleans. Special tallow moved at 8c, c.a.f. East. Several tanks of yellow grease sold at 7½@7¾c, c.a.f. New York, depending on specifications.

Moderate to fair trade was recorded at midweek, basis 8c, Chicago bleachable fancy tallow. Additional tanks of bleachable fancy tallow sold at 8½c, c.a.f. New York, and c.a.f. New Orleans. In early trade all hog choice white grease sold at 9¼c, c.a.f. East. However, 9c for same destination, was paid later. A total of five tanks of edible tallow sold at 9½c, c.a.f. Chicago, prompt shipment. Another tank sold at 9½c, f.o.b. outside point, not moving this direction.

TALLOWs: Wednesday's quotations: edible tallow, 9½c; original fancy tallow, 8¼c; bleachable fancy

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tallow, 8c; prime tallow, 7¼c; special tallow, 7½c; No. 1 tallow, 7¼c; and No. 2 tallow, 6¼@6½c.

GREASES: Wednesday's quotations: not all hog choice white grease, 8@8¼c; B-white grease, 7½c; yellow grease, 7c; house grease, 6½@6¾c; brown grease, 6@6¼c. The all hog choice white grease was quoted at 9c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Nov. 16, 1955
Dried blood was quoted Wednesday at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 to \$4.75 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, NOV. 11, 1955

(Armistice Day)

Cottonseed oil futures not available

MONDAY, NOV. 14, 1955

	Open	High	Low	Close	Prev. close
Dec.	13.44b	13.50	13.50	13.43b	13.36
Jan.	13.45b	13.43b	13.35b
Mar.	13.58b	13.64	13.58	13.57b	13.45b
May	13.63	13.63	13.58	13.58b	13.46b
July	13.57b	13.55	13.55	13.55	13.43b
Sept.	13.80b	13.40	13.40	13.25b	13.20b
Oct.	13.20b	13.15b	13.05b

Sales: 85 lots.

TUESDAY, NOV. 15, 1955

Dec.	13.40b	13.39	13.33	13.70b	13.43b
Jan.	13.40b	13.32b	13.43b
Mar.	13.54b	13.56	13.45	13.45b	13.57b
May	13.54b	13.56	13.48	13.47b	13.58b
July	13.50b	13.51	13.45	13.45	13.35
Sept.	13.25b	13.30	13.30	13.70	13.25b
Oct.	13.10b	13.10b	13.15b

Sales: 68 lots.

WEDNESDAY, NOV. 16, 1955

Dec.	13.27b	13.33	13.24	13.24	13.30b
Jan.	13.27b	13.35	13.31	13.30b	13.32b
Mar.	13.45b	13.49	13.42	13.42	13.45b
May	13.51	13.53	13.44	13.45	13.47b
July	13.42b	13.48	13.40	13.41	13.45
Sept.	13.25b	13.20b	13.30
Oct.	13.05b	13.05b	13.10b

Sales: 139 lots.

VEGETABLE OILS

Wednesday, Nov. 16, 1955

Crude cottonseed oil, carlots, f.o.b.

Valley	11n
Southeast	11¼n
Texas	11n
Corn oil in tanks, f.o.b. mills	11¾n
Peanut oil, f.o.b. mills	17¼n
Soybean oil, f.o.b. mills	11pd
Cocnut oil, f.o.b. Pacific Coast	10¾a

Cottonseed foots:

Midwest and West Coast	2
East	2

OLEOMARGARINE

Wednesday, Nov. 16, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	10¼
Extra oleo oil (drums)	14

pd—paid. n—nominal. b—bid. a—asked.

Shortening, Edible Oil

Shipments of shortening and edible oil rose sharply to 343,591,000 lbs. in September from 297,613,000 lbs. in August, the Institute of Shortening and Edible Oils has reported. Of the September total, 155,794,000 lbs. was shortening and 175,913,000 lbs. was edible oil.

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HIDES AND SKINS

Hide market mixed up to early midweek—Bids for small packer hides generally off ½c in Midwest—Country hide market steady—Northern calfskins sold at steady levels—Shearlings somewhat easier.

CHICAGO

PACKER HIDES: Buying interest for hides was quite broad Monday, with heavy and light native cows wanted in particular. Most selections were bid steady, but only a few were traded later in the day. Light and ex-light native steers sold at 15c and 18c, respectively. Light and ex-light Texas steers sold at 12½c and 15½c, respectively. Branded cows brought 10½c. Butt-branded steers were reported to have sold at 11c, but confirmation was lacking.

The hide market was mixed on Tuesday and, as only one major packer was involved in the day's trading, a true price structure was difficult to establish. Chicago, St. Louis and St. Paul heavy native cows sold at 12½c. Kansas City, St. Joseph and St. Louis light native cows brought 14½c. Heavy native steers sold at 13c.

Activity was slow to get started early midweek, and the only trade to come out was on heavy native cows. St. Paul production sold at 12½c, Rivers at 12c, and Chicago-Milwaukee at 13c.

SMALL PACKER AND COUNTRY HIDES: Inquiry for small packer hides was generally down ½c from last week's levels, but activity was reportedly slow. Offerings of 50-lb. average were priced at 12½c and as high as 13c in some instances, with buyer's ideas at 11½c and 12c. Some 54-lb. average sold in the Midwest at 11c.

There were bids for 60-lb. average at 10c, but no sales were reported. Demand for small packer hides in the Southwest was reported as easing; however, some 40@42-lb. average sold at 15½c. In the country hide market, 8c was paid for 48@50-lb. straight locker butchers. Renderers reportedly sold at 7½c, average unconfirmed.

CALFSKINS AND KIPSKINS: The price on overweight kipskins unconfirmed last midweek was confirmed later in the week. About 25,000 brought 31c. No activity was heard on kip or overweight up to early midweek of this week. Calfskins were traded; however, and northern lights and heavies sold at 55c and

50c, steady with last sales.

SHEEPSKINS: A mixed car of No. 1 shearlings and fall clips sold at 2.75 and 3.00 this week. Also included in the car were No. 2 and No. 3 shearlings which brought 1.65 and .60.

According to reports, some No. 1 shearlings sold as low as 2.25 for poorer quality, but confirmation could not be obtained. Dry pelts continued nominal at 20@21c. Pickled skins were stronger, with sheep selling at 11.50 and 12.00. Later offerings were priced at 12.50. Lambs were reported sold at 9.25 and 9.50.

CHICAGO HIDE QUOTATIONS

	Week ended Nov. 16, 1955	Cor. Week 1954
PACKER HIDES		
Hvy. Nat. steers	13 @13½n	12 @12½n
Lt. Nat. steers	15 @15½n	14 @14½n
Hvy. Tex. steers	11n	10½n
Ex. lgt. Tex.	15½n	15n
Butt brad. steers	11n	10½n
Col. steers	10½n	10n
Branded cows	10½@11n	10½@11n
Hvy. Nat. cows	12 @13n	12 @12½n
Lt. Nat. cows	13½@14½n	13½@14n
Nat. bulls	10n	9n
Branded bulls	9n	8n
Calfskins,		
Nor., 10/15	50n	35n
10/down	55n	40n
Kips, Nor., nat., 15/25.	34n	23½n
SMALL PACKER HIDES		
STEERS AND COWS:		
60 lbs. and over	10n	10 @10½n
50 lbs.	11½@12n	11½@12n
SMALL PACKER SKINS		
Calfskins, all wts.	40 @41n	22 @23n
Kips, all wts.	24 @25n	16 @17n
SHEEPSKINS		
Packer shearlings,		
No. 1	2.75	2.00@2.25
Dry Pelts	21@22n	27@28n
Horsehides, Untrim.	7.75@8.00n	7.00@7.50

N.Y. HIDE FUTURES

FRIDAY, NOV. 11, 1955
(Armistice Day)
No trading in hide futures

MONDAY, NOV. 14, 1955

	Open	High	Low	Close
Jan.	12.20b	12.40	12.30	12.27b-30n
Apr.	12.70b	12.90	12.77	12.77
July	13.15b	13.17b-26a
Oct.	13.45b	13.47b-60a
Jan.	13.65b	13.70b-90a
Apr.	13.85b	13.30b-14.20a

Sales: 19 lots.

TUESDAY, NOV. 15, 1955

Jan.	12.25b	12.30	12.13	12.17b-21n
Apr.	12.75b	12.90	12.67	12.72b-75a
July	13.10b	13.10b-20a
Oct.	13.45b	13.50	13.47	13.50b-55a
Jan.	13.70b	13.80b-14.00a
Apr.	13.90b	14.10b-30n

Sales: 47 lots.

WEDNESDAY, NOV. 16, 1955

Jan.	12.10b	12.20	11.91	11.50b-90a
Apr.	12.61b	12.65	12.35	12.40-35
July	13.00b	12.70b-80a
Oct.	13.40b	13.40	13.20	13.10b-20a
Jan.	13.75b	13.40b-55a
Apr.	14.05b	13.70b-90n

Sales: 53 lots.

THURSDAY, NOV. 17, 1955

Jan.	11.85b	11.99	11.87	11.89b-95a
Apr.	12.37	12.47	12.37	12.40b-44a
July	12.74b	12.50b-95a
Oct.	13.03b	13.20	13.20	13.17b-24a
Jan.	13.25b	13.47b-55a
Apr.	13.45b	13.77b-85a

Sales: 23 lots.

THE NATIONAL PROVISIONER

LIVESTOCK MARKETS... Weekly Review

Season's Lamb Feeding To Be Lighter Than Last Year

The number of sheep and lambs to be fed for the winter and spring market is expected to be somewhat smaller than a year earlier, according to the Crop Reporting Board. A few states are expected to feed a few more than a year earlier. However, these increases will be offset by decreases in other states.

The Corn Belt states with a few exceptions, are expected to feed fewer lambs. Lamb feeding in the West is expected to show some decrease, but a few sections will show increases. In northern Colorado and the Arkansas Valley, feeding will be below a year earlier. The number to be put on wheat pastures in Texas is still uncertain. Early arrivals of lambs on wheat pastures in western Kansas were smaller than last year.

The 1955 lamb crop in the 11 western states, South Dakota and Texas, was 3 per cent smaller than in 1954 and 11 per cent below average. All of these states, with the exception of South Dakota, raised fewer lambs this year than last. The number of late lambs slaughtered this year is somewhat less than a year earlier, but more ewe lambs are reported being held for replacements. Thus, fewer lambs are expected to be available for feeding this season compared with last year.

Shipments of feeder lambs into the nine Corn Belt states for which records are available during July-October were 2 per cent smaller than for the like 1954 period. In-shipments during the four-month period were smaller this year than last in four of these states. Shipments into Ohio, Indiana, Illinois, Michigan and Iowa were larger than a year earlier.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during September, 1955, compared with August, 1955, and September, 1954 is shown below:

	Sept. Per- cent 1955	Aug. Per- cent 1955	Sept. Per- cent 1954
Cattle:			
Steers	48.9	48.4	46.5
Heifers	12.3	12.3	14.9
Cows	36.4	36.5	35.9
Bulls & Stags	2.4	2.5	2.7
Total ¹	100.0	100.0	100.0
Canners & Cutters ²	21.2	21.5	21.5
Hogs:			
Sows	11.6	21.0	8.8
Barrows & gilts	88.0	78.1	90.7
Stags & boars	4	9	5
Total ¹	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	90.8	89.4	91.1
Sheep	9.2	10.6	8.9
Total ¹	100.0	100.0	100.0

†Based on reports from packers. ¹Totals based on rounded numbers. ²Included in cattle classification.

Grand National Steer Sells At \$1.20 Lb., Barrow, 75c Lb.

The grand champion steer, a Hereford, shown by Sue White of Lubbock, Tex., at the Grand National, sold at \$1.20 per lb. to Wm. Taaffe & Co., for the Mark Hopkins Hotel, San Francisco. It weighed 1,010 lbs. The grand champion carload of cattle, Herefords, averaging 1013 lbs. in weight, entered by Polytechnic Institute, San Luis Obispo, sold at \$30.50 per cwt. to James Allan & Sons for Petrini Meat Stores, San Francisco.

The grand champion barrow, a 219-lb. Poland China, shown by Norman Zipser of Modesto, Calif., sold to P. G. Molinari and Sons Sausage Co., San Francisco, at 75c per lb. The grand champion lamb, a 103-lb. Southdown, entered by Polytechnic Institute sold to James Allan and Sons at \$1.05 per lb.

Oct. Cattle, Swine At 1955, Eleven-Year Lows In Chicago

Cattle and hog prices in October on the Chicago market declined to the lowest levels of the year, and for the month were the lowest in 11 years, the trade has reported. Top cattle at \$25.25 were \$1 below September and the average cost at \$21.95 was off 70c. Top cattle a year ago brought \$31 and averaged \$25.40. The all-time October highs were \$41.50 and \$32.20 in 1948 and the next lower, \$18 and \$16.95 in 1945.

Top hogs at \$16 were \$1 below the best for September, with the \$14.40 average down \$1.45. Hogs in October were as much as \$6.75 below the June high of \$22.75 and \$3.60 less than last year. The next lower October top and average were \$14.85 and \$14.75 in 1945. Top and average for lambs were \$22 and \$19.50 as against \$22.50 and \$20 for September and \$21.75 and \$19.25 last year.

Stockmen to Learn at WSC

Western stockmen will be given a full-dress preview of possible future progress for the industry during the sixth annual Washington State College Stockmen's Short Course December 12-17. Dr. M. E. Ensminger, chairman of WSC's animal husbandry department, said 80 experts will staff 140 different lecture and laboratory classes in subjects ranging from breeding and feeding to marketing.

Swift's W. E. Duffy Retires

William E. Duffy, a buyer on the lamb market in Chicago retired recently after 49 years in the employ of Swift & Co. He held the longest employment record in Swift's lamb buying department.



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 12, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 11,777 hogs; Shippers, 31,004 hogs; and Others, 20,259 hogs.

Totals: 24,083 cattle, 992 calves, 72,959 hogs, and 5,192 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,494	926	4,012	1,812
Swift...	2,420	865	5,105	2,037
Wilson...	1,327	...	3,896	...
Butchers...	7,229	...	671	...
Others...	1,586	...	258	790
Totals	15,056	1,731	13,962	4,609

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour...	6,871	16,855	2,356	...
Cudahy...	3,064	15,827	878	...
Swift...	5,947	17,054	2,355	...
Wilson...	3,068	13,612	930	...
Am. Stores	1,024
Cornhusker	1,389
O. Neill	554
Neo. Beef	579
Eagle	56
Gr. Omaha	823
Hoffman
Rothschild	1,133
Roth	691
Kingman	1,603
Merchants	140
Others...	1,389	16,414
Totals	28,352	79,792	6,199	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour...	2,345	1,129	6,985	2,363
Swift...	3,125	2,355	9,930	2,095
Hunter	952	...	7,332	...
Kell	5,221	...
Krey	1,293	...
Laclede
Luer
Totals	6,425	3,484	27,161	4,458

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift...	3,444	473	21,695	2,611
Armour...	3,004	351	15,711	2,241
Others...	4,726	220	2,341	...
Totals*	11,174	1,044	39,747	4,852

*Do not include 251 cattle, 148 calves, 14,326 hogs and 4,304 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,770	1	24,520	2,869
S.C. Dr.
Beef	3,229
Swift...	3,238	...	11,105	2,756
Butchers	631
Others...	11,718	63	34,054	1,340
Totals	22,586	65	69,679	8,965

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,004	534	2,620	...
Kansas	62
Dunn	137
Dold	152	...	571	...
Sunflower	66
Pioneer
Excel	645
Armour...	88	...	786	...
Swift...	910	...
Others...	2,397	...	335	343
Totals	6,121	534	5,326	2,039

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,191	244	819	740
Wilson...	2,154	317	321	664
Others...	3,465	636	1,385	...
Totals*	7,810	1,197	2,525	1,404

*Do not include 1,270 cattle, 626 calves, 15,556 hogs and 801 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	169	12
Cudahy
Swift...	602
Wilson...	392
United	893	38	316	...
Atlas	729
Ideal	682	22
Com'l	644
State	593
Gr. West	438
Others...	4,596	408	637	...
Totals	9,688	480	953	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour...	2,189	32	...	4,114
Swift...	1,478	115	105	3,953
Cudahy	755	45	6,085	1,041
Wilson...	359	3,373
Others...	6,480	226	2,805	601
Totals	11,211	418	13,058	13,142

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	7,042	4,942	28,654	4,967
Bartusch	1,252
R. Klein	742	90
Superior...	1,775
Swift...	7,002	5,966	51,919	5,286
Others...	2,809	5,143	12,017	3,771
Totals	20,622	16,081	92,590	14,024

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	302
Schlachter	104	25
Others...	4,945	982	12,601	1,198
Totals	5,049	1,007	12,601	1,500

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	1,270	2,114	803	1,384
Swift...	1,847	977	514	2,398
Bl. Bon.	260	15	104	...
City...	424	1	141	...
Rosenthal	198	16
Totals	3,969	3,107	1,622	3,798

TOTAL PACKER PURCHASES

	Week end	Prev. week	Same week
Cattle	172,146	193,017	195,942
Hogs	429,896	401,516	297,334
Sheep	70,272	71,318	84,478

CORN BELT DIRECT TRADING

Des Moines, Nov. 16 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:

120-180 lbs.	\$ 8.75@10.85
180-240 lbs.	10.50@12.00
240-300 lbs.	10.00@11.85
300-400 lbs.	9.40@10.90

Notes:

270-760 lbs.	10.00@11.00
400-550 lbs.	8.00@ 9.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Nov. 10	80,000	80,000	Holiday
Nov. 11	30,000	87,000	118,000
Nov. 12	53,000	67,000	36,503
Nov. 14	98,000	115,000	17,000
Nov. 15	93,003	89,000	70,000
Nov. 16	85,000	77,000	81,500

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Nov. 16 were as follows:

Steers, good\$17.00 only
 Heifers, ch. & pr. None qtd.
 Cows, util. & com'l. 11.00@13.00
 Cows, can. & cut. 5.00@ 9.00
 Bulls, util. & com'l. 13.00@15.00
 Bulls, cutter 10.00@11.00

VEALERS:
 Choice & prime\$28.00@31.00
 Good & choice 23.00@27.00
 Com'l & good 16.00@23.00

HOGS:
 U.S. 1-3, 160/180...\$13.25@13.75
 U.S. 1-3, 180/230... 14.00@15.25
 U.S. 1-3, 230/270... 13.50@13.75
 Sows, 400/down 12.75 only

LAMBS:
 Good & choice None qtd.

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended November 12, 1955 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, N. Y. City Area ¹	10,603	11,148	51,098	43,673
Baltimore, Philadelphia	9,010	1,278	31,373	2,019
Cincinnati, Cleveland, Detroit,				
Indianapolis	17,150	7,415	95,319	12,557
Chicago Area	23,948	6,392	61,351	5,247
St. Paul-Wis. Areas ²	34,014	38,661	144,379	15,106
St. Louis Area ³	14,117	5,888	97,452	9,228
Sioux City	10,540	24	33,754	3,271
Omaha Area	31,221	1,013	113,707	12,682
Kansas City	14,883	3,273	52,636	7,616
Iowa-Mo. Minnesota ⁴	30,819	16,574	328,453	40,308
Louisville, Evansville, Nashville,				
Memphis	10,079	9,812	44,811	Available
Georgia-Alabama Areas ⁵	7,395	3,950	27,319	...
St. Joseph, Wichita, Oklahoma City	19,106	4,937	77,450	8,133
Fort Worth, Dallas, San Antonio	16,755	6,369	26,314	10,250
Denver, Ogden, Salt Lake City	15,485	847	15,491	16,209
Los Angeles, San Francisco Areas ⁶	25,618	2,042	33,560	26,438
Portland, Seattle, Spokane	6,926	901	17,029	4,367
GRAND TOTALS	298,047	122,065	1,254,328	217,703
Totals previous week	336,698	134,478	1,337,367	239,936
Totals same week 1954	300,607	131,061	1,031,951	235,248

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended November 5, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	1000 lbs. & over	Good	Good and over	Grade B ¹	Dressed	Good	Handweight
Toronto	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954
Montreal	20.00 21.50	22.00 21.25	23.00 24.50	24.50 25.00	18.00 19.50	18.00 19.50	18.00 19.50	18.00 19.50
Winnipeg	18.46 17.50	19.00 17.61	20.33 21.13	21.13 21.80	15.00 16.75	15.00 16.75	15.00 16.75	15.00 16.75
Calgary	18.32 18.71	16.74 14.66	19.70 20.87	20.87 21.51	15.81 16.91	15.81 16.91	15.81 16.91	15.81 16.91
Edmonton	16.60 19.00	18.00 16.25	20.15 21.40	21.40 21.75	15.75 16.62	15.75 16.62	15.75 16.62	15.75 16.62
Lethbridge	18.93 19.35	21.00 17.25	18.75 20.00	20.00 21.75	16.20 17.20	16.20 17.20	16.20 17.20	16.20 17.20
Pr. Albert	16.75 17.50	17.50 17.25	18.75 20.00	20.00 21.75	16.00 17.00	16.00 17.00	16.00 17.00	16.00 17.00
Moose Jaw	17.70 18.00	16.25 15.00	18.75 20.00	20.00 21.75	16.00 17.00	16.00 17.00	16.00 17.00	16.00 17.00
Saskatoon	17.80 18.00	16.50 15.00	18.75 20.00	20.00 21.75	16.00 17.00	16.00 17.00	16.00 17.00	16.00 17.00
Regina	17.50 16.60	18.70 16.20	18.70 20.00	20.00 21.75	14.00 15.00	14.00 15.00	14.00 15.00	14.00 15.00
Vancouver	18.80 19.75	16.13 18.40	21.40					

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Nov. 12, 1955, compared:

CATTLE			
	Week Ended	Prev. Week	Cor.
	Nov. 12	Nov. 5	1954
Chicago...	24,083	25,767	29,743
Kan. City...	16,787	20,429	10,680
Omaha...	29,095	26,348	24,732
E. St. Louis...	9,909	10,923	13,763
St. Joseph...	10,662	12,066	14,556
St. Paul...	11,139	12,171	8,891
Wichita...	4,981	5,532	6,276
New York & Jer. City...	10,603	13,468	12,355
Okla. City...	10,903	12,325	15,541
Cincinnati...	5,329	2,829	6,092
Denver...	12,747	17,485	12,774
St. Paul...	17,513	19,092	19,122
Milwaukee...	3,902	4,254	6,018
Totals...	167,953	184,319	189,543

HOGS			
	Week Ended	Prev. Week	Cor.
	Nov. 12	Nov. 5	1954
Chicago...	41,016	47,479	41,143
Kan. City...	13,962	12,880	10,908
Omaha...	98,030	80,181	51,862
E. St. Louis...	27,161	36,680	34,216
St. Joseph...	51,746	45,003	35,485
St. Paul...	37,618	24,803	22,133
Wichita...	17,659	14,050	10,688
New York & Jer. City...	51,098	61,784	47,506
Okla. City...	18,071	13,994	13,776
Cincinnati...	12,850	13,151	15,323
Denver...	12,373	13,499	12,774
St. Paul...	80,573	77,435	48,345
Milwaukee...	7,910	8,452	5,833
Totals...	470,067	439,402	349,283

SHEEP			
	Week Ended	Prev. Week	Cor.
	Nov. 12	Nov. 5	1954
Chicago...	5,192	3,399	7,850
Kan. City...	4,899	6,366	7,025
Omaha...	10,399	9,803	11,126
E. St. Louis...	4,428	5,704	6,508
St. Joseph...	9,156	6,189	7,613
St. Paul...	2,972	3,547	6,018
Wichita...	1,696	952	1,796
New York & Jer. City...	43,673	48,720	47,468
Okla. City...	2,205	3,141	2,423
Cincinnati...	988	239	586
Denver...	9,888	12,254	10,873
St. Paul...	10,253	10,895	11,484
Milwaukee...	1,622	1,219	2,049
Totals...	107,201	112,428	122,857

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended November 5:

	Week Ended	Same week
	Nov. 5	1954

CATTLE		
Western Canada...	19,328	18,386
Eastern Canada...	19,894	18,607
Totals...	39,222	36,993

HOGS		
Western Canada...	59,091	55,607
Eastern Canada...	70,259	56,953
Totals...	129,350	112,560

SHEEP		
Western Canada...	8,167	6,740
Eastern Canada...	23,112	23,980
Totals...	31,279	30,720

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 12:

	Cattle	Calves	Hogs	Sheep
Salable ..	104	36
Total (Inc. directs)...	4,061	3,164	20,595	18,664
Prev. week:
Salable ..	214	161	...	50
Total (Inc. directs)...	5,395	3,948	25,397	17,065

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Nov. 11...	2,177	705	19,448	1,862
Nov. 12...	347	382	12,440	432
Nov. 13...	197	1	3,119	628
Nov. 14...	20,903	443	34,943	5,833
Nov. 15...	8,500	309	11,000	2,600
Nov. 16...	19,000	300	13,500	2,200
Week so far...	48,403	1,043	59,443	10,633
Wk. ago...	45,750	1,086	61,250	8,241
Yr. ago...	43,017	1,352	59,435	9,080
2 years ago...	45,447	1,883	51,184	7,333

*Including 300 cattle, 5,275 hogs, and 484 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Nov. 11...	3,086	139	7,949	655
Nov. 12...	1,656	26	5,347	790
Nov. 13...	417	...	1,495	94
Nov. 14...	6,788	18	8,231	1,882
Nov. 15...	5,000	...	5,000	500
Nov. 16...	13,000	...	4,000	800
Week so far...	24,788	18	17,231	3,132
Wk. ago...	19,962	116	16,783	1,906
Yr. ago...	16,207	187	12,486	3,052
2 years ago...	18,607	314	6,973	2,053

NOVEMBER RECEIPTS				
	1955	1954	1953	1952
Cattle	122,406	120,637
Calves	8,015	5,073
Hogs	236,451	190,540
Sheep	29,039	26,608

NOVEMBER SHIPMENTS				
	1955	1954	1953	1952
Cattle	66,733	52,057
Hogs	77,705	38,520
Sheep	8,151	4,815

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Nov. 16:

	Week ended	Week ended
	Nov. 16	Nov. 9
Packers' purch...	46,089	47,652
Shippers' purch...	35,536	55,028
Totals	79,495	80,660

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Nov. 16 were reported as shown in the table below:

CATTLE:	
Steers, choice	\$20.00@21.00
Steers, good	19.00@19.75
Steers, com'l & gd.	17.25@18.00
Hefers, gd. & ch.	None qtd.
Cows, util. & com'l.	9.50@12.25
Cows, can. & cut.	7.00@ 9.50
Bulls, cut. & util.	12.00@13.50
CALVES:	
Good & choice	\$17.00@19.00
Com'l & good	16.00@17.00
Cull & util.	10.00@15.00
HOGS:	
U.S. 1-3, 165/220 ...	None qtd.
U.S. 1-3, 190/230 ...	None qtd.
U.S. 1-2, 280 lbs.	None qtd.
Sows, 550/dn.	\$10.00@11.50

LIVESTOCK RECEIPTS			
	Cattle	Hogs	Sheep
Week to date	347,000	645,000	162,000
Previous week	372,000	659,000	165,000
Same wk. 1954	355,000	513,000	161,000
1955 to date	13,317,000	18,730,000	7,740,000
1954 to date	13,792,000	16,849,000	7,614,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 10:

	Cattle	Calves	Hogs	Sheep
Los Ang.	11,100	1,500	1,000	250
N. P'tland.	3,335	450	2,030	2,275
San Fran.	2,000	200	600	1,800

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Nov. 15, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Including Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	\$12.75-13.00	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	12.75-13.25	\$11.50-13.00	\$11.25-12.25	\$11.50-12.25	\$11.25-12.25
180-200 lbs.	12.75-13.25	12.50-13.50	12.25-12.65	11.75-12.50	11.75-12.75
200-220 lbs.	12.75-13.25	12.25-13.25	12.25-12.65	11.75-12.50	11.75-12.75
220-240 lbs.	12.50-13.25	11.85-13.00	12.25-12.65	11.75-12.50	11.50-12.75
240-270 lbs.	12.00-12.75	11.65-12.00	12.00-12.25	11.25-12.25	11.25-12.75
270-300 lbs.	11.75-12.25	11.50-12.00	11.75-12.00	None qtd.	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	9.00-11.50	11.00-11.75
SOWS:					
Choice:					
270-300 lbs.	11.50-11.75	11.25 only	11.25-11.50	11.00-11.50	10.75-11.00
300-330 lbs.	11.50-11.75	11.25 only	11.25-11.50	11.00-11.50	10.75-11.00
330-360 lbs.	11.50-11.75	11.00-11.25	11.25-11.50	11.00-11.50	10.25-10.75
360-400 lbs.	11.25-11.50	10.75-11.00	11.00-11.25	11.00-11.50	10.25-10.50
400-450 lbs.	11.25 only	10.50-10.75	10.75-11.00	11.00-11.50	10.00-10.25
450-550 lbs.	10.75-11.25	10.25-10.50	10.50-10.75	10.25-11.00	9.50-10.00
Medium:					
250-500 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:	
Prime:	
700- 900 lbs.	23.00-24.00
900-1100 lbs.	21.00-24.00
1100-1300 lbs.	21.50-23.75
1300-1500 lbs.	20.50-23.00
Choice:	
700- 900 lbs.	19.50-23.00
900-1100 lbs.	19.50-23.00
1100-1300 lbs.	18.50-22.00
1300-1500 lbs.	18.00-21.00
Good:	
700- 900 lbs.	17.50-22.00
900-1100 lbs.	17.00-20.00
1100-1300 lbs.	16.00-19.00
Commercial:	
all wts.	13.00-17.00
Utility:	
all wts.	12.00-13.50
HEIFERS:	
Prime:	
600- 800 lbs.	21.50-22.50
800-1000 lbs.	22.00-23.00
Choice:	
600- 800 lbs.	20.50-21.50
800-1000 lbs.	20.50-21.50
Good:	
500- 700 lbs.	17.50-20.50
700- 900 lbs.	17.50-20.50
Commercial:	
all wts.	12.50-17.00
Utility:	
all wts.	10.00-12.50
COWS:	
Commercial:	
all wts.	10.50-11.50
Utility:	
all wts.	9.50-10.50
Can. & cut.:	
all wts.	6.50- 9.00
BULLS (Yrs. Excl.) All Weights:	
Good	10.50-11.00
Commercial	11.50-13.50
Utility	11.50-13.50
Cutter	9.00-11.00
VEALERS, All Weights:	
Ch. & pr.	23.00-27.00
Com'l & gd.	19.00-23.00
CALVES (500 Lbs. Down):	
Ch. & pr.	18.00-23.00
Com'l & gd.	13.00-18.00

SHEEP & LAMBS:	
LAMBS (110 Lbs. Down):	
Ch. & pr.	18.50-19.00
Gd. & ch.	16.75-18.00
LAMBS (105 Lbs. Down) (Shorn):	
Ch. & pr.	17.75-18.75
Gd. & ch.	17.00-17.75
EWES:	
Gd. & ch.	4.00- 4.50
Cull & util.	3.00- 4.00

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SALESMAN: With established following, wants connection with reliable concern handling fresh meats and smoked products, to represent in the New York and New Jersey area. W-439, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

WORKING CASING FOREMAN: With complete knowledge of hog and beef casings in large and small plants. Will go anywhere. W-430, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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CATTLE BUYER: Experienced, all classes packer cattle. Superior record. Resumed upon request. W-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: Practical experience in large and small plants, including operations and sales. Engineering background. Age 39. Will be available for interview at A.M.I. convention in Chicago. W-428, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MASTER MECHANIC also SUPERINTENDENT WANTED

Master mechanic to be thoroughly acquainted with refrigeration and all maintenance — superintendent to have charge of the killing and boning department. These two positions pay excellent salary — old established company. Plants operation capacity at present. More to open. Contact Mr. B. Hill, HILL PACKING COMPANY, Topeka, Kansas.

AGGRESSIVE INDUSTRIAL ENGINEER: Experienced in meat packing and sausage operations, to make time studies, ratings and set-up standards usable for incentive plans. Prefer married man 30-40 years old, capable of becoming part of management. Give experience, education, marital status and expected salary. In first answer. Your application will be held confidential. W-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: Well established Milwaukee beef packer is desirous of obtaining a high caliber beef cooler and primal cuts foreman. Well versed in knowledge of breakout figures and with experience in sales. Outstanding opportunity for man with above qualifications. State experience in detail, age, and references. All replies kept strictly confidential. W-443, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN. Go-getter, dependable, covering meat processors in greater metropolitan New York area, to handle a well paying sideline of large volume. No repeat selling necessary. Initial orders have proven successful for repeat business. If interested, write fully in detail to Box #52, Phoenix, New York.

SALESMAN. Wanted thoroughly experienced imported and domestic canned meat salesman, with knowledge of products, markets and trades. Good opportunity. Write stating full particulars. Confidential. J. S. HOFFMAN CO., INC., 179-183 Franklin St., New York 13, N.Y.

HELP WANTED

SALESMEN: To sell supplies to packers, lockers, in Illinois, Michigan, Kentucky, Indiana. Must have experience in industry. Draw, expenses. Write to Paul R. Stewart, 610 Lexington Ave., Terrace Park, Ohio.

MANAGER: For California killing and processing plant employing 30 people. Need well rounded experience in killing floor, sausage kitchen, boning and plant maintenance. No selling. Age 35 to 40. Salary plus other substantial inducements at end of first year. Write Box W-420, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHIEF ENGINEER: For packing house in the east. Qualified man will be given full authority to do right job. Excellent salary. Will be directly responsible to top management only. Exceptional opportunity for the right man. W-460, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

WANTED: Experienced working foreman for beef and pork kill. Also pork cut. North Carolina. W-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Experienced lamb and veal boning supervisor. Good opportunity for right man. K. SHAPIRO, Inc., 2800 Standish St., Detroit 10, Mich.

BUTCHERS: Experienced calf and lamb slaughtering butchers. K. SHAPIRO, INC., 2800 Standish St., Detroit 16, Michigan.

EQUIPMENT WANTED

TRACTOR AND RAIL TRAILER, late model. Also Thermo King with trailer. SAITA BROS., 120 Linden Street, Scranton, Pennsylvania.

WANTED: sheep casing cleaning machine. Please notify MARYLAND CASING CO. 2632 Pennsylvania Ave., Baltimore, Maryland.

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